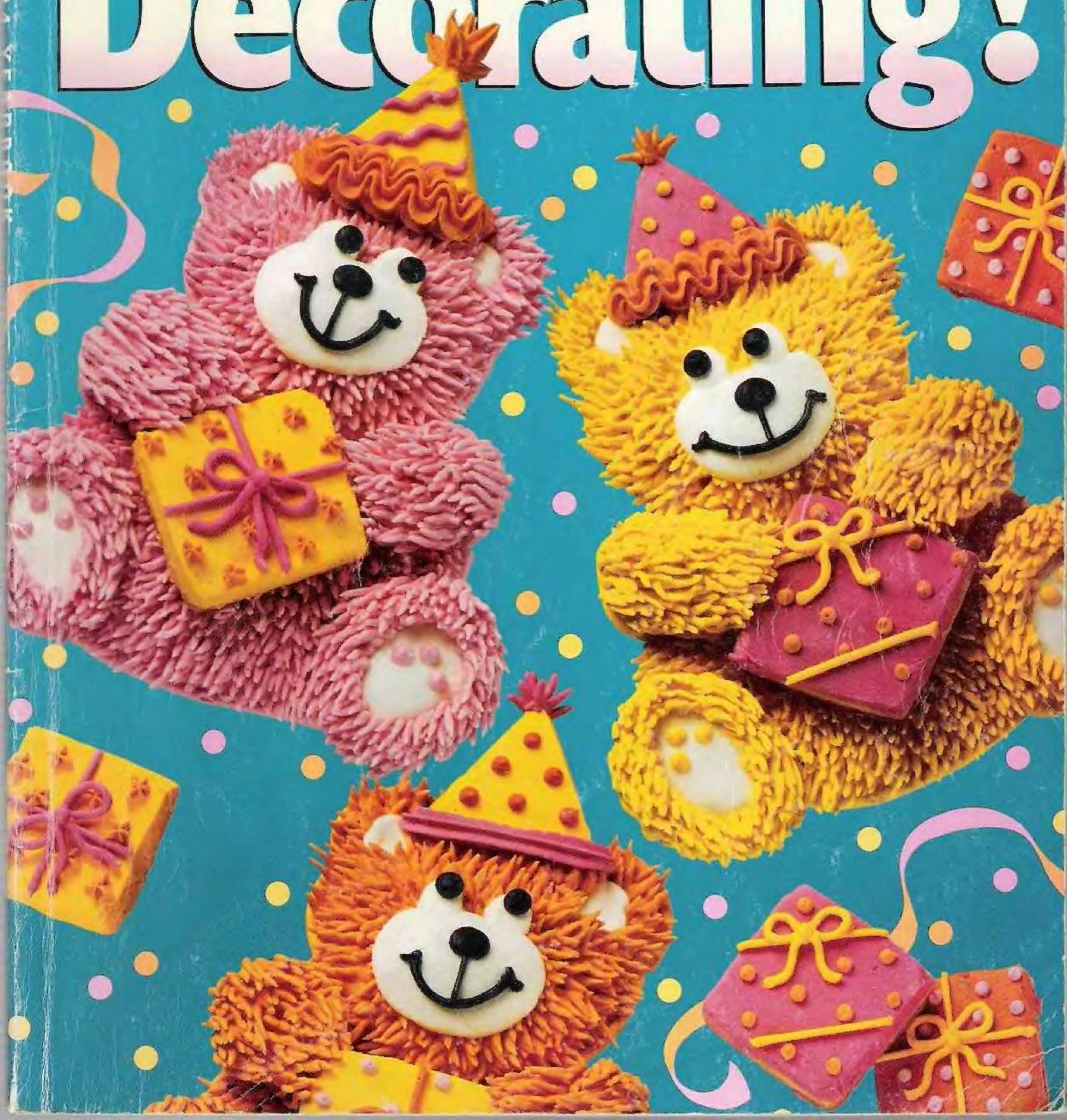
WILTON 1994 YEARBOOK

Cake Decorating!





Dear Friend,

The 1994 Wilton Yearbook is the ideal place to start planning a party. With its dozens of wonderful new cake designs, tempting recipes, and complete decorating guide, the Yearbook is designed to be a source of ideas for all your special events.

It's going to be a great year to celebrate. This Yearbook has something for everyone: birthday cakes to delight all ages, colorful holiday styles, as well as impressive wedding masterpieces. There's more variety than ever, including a new section of mini cakes — individual party treats kids will love — plus many cakes you can decorate in minutes.

And in this edition, we've showcased complete theme party settings, featuring cowboys, clowns, flower gardens and many more subjects, to spark your decorating imagination.

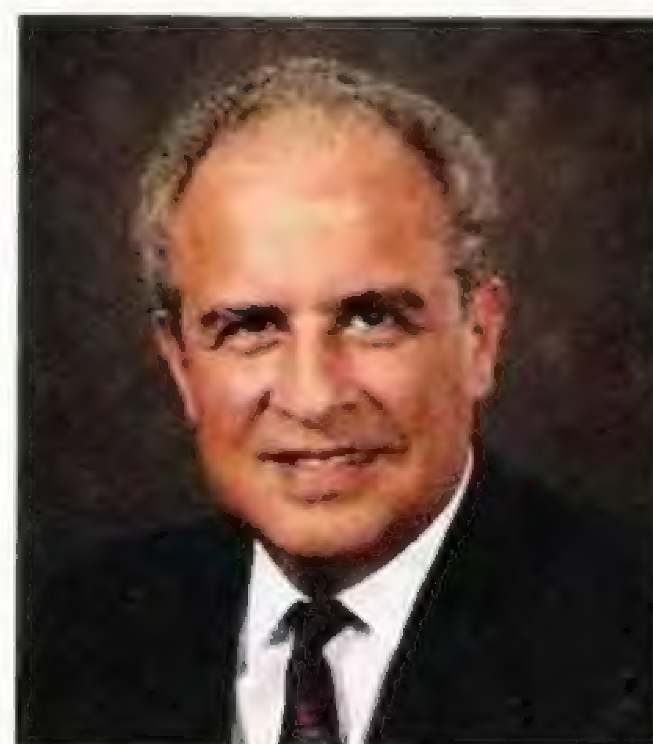
Our expanded offering of matching products will help you create theme parties with the works. Wilton cake pans, cupcake papers, cookie cutters, icing decorations, candles and candy molds are available in bright new designs. Dinosaurs, Teddy Bears, Trains, Sports and many other favorites...we have it all to pull your party together.

Wilton has much more for great decorating in 1994:

— Cookie cutters in every size. New Giant and Bite-size shapes add to our unmatched cutter selection. Use them for baking and craft ideas year round, including cookie lollipops, holiday decorations, stencils, unique sandwich shapes and more.

— Ornaments of the finest detail. New wedding couples offer a new level of realism and color for your cake. Updated designs feature contemporary dresses, hair styles and more natural poses.

I hope you will turn to this Yearbook often as you plan your celebrations for 1994. Have a great year of decorating.



Vince Naccarato

Vincent Naccarato
President

A Wilton Industries Company

For photography purposes, many cakes in this book were decorated (by right- and left-handed decorators) with royal icing.

Printed in U.S.A.

Cake Decorating!

WILTON 1994 YEARBOOK









Cakes for Special Occasions

Decorator's Mini Course

Products

Credits

Creative Director Richard Tracy
Cake Designer Steve Rocco
Senior Cake Decorator Susan Matusiak
Cake Decorators Mary Gavenda, Corky Kagay, Nancy Suffolk Guerine
Production Manager Marie De Benedictis
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Cake Photography Jeff Carter
Set Designer Kim Kopp
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When they have to say "Wow!"
When you want to say "You're The Best!"
On the one day wishes must come true
These are the cakes for you!

Birthdays!











CIRCUS FOR THE STAR



- 10-in. Round Pan, p. 173
- Six-Cup Standard Muffin Pan, p. 179
- Tips 1D, 3, 5, 7, 16, p. 132-133
- Leaf Green, Orange, Lemon Yellow, Buttercup Yellow (Garden Tone) Icing Colors, p. 122
- Make Any Message Letter Press Set, p. 128
- Cake Dividing Set, p. 128
- 4-pc. Big Top Candle Set (2 sets needed), p. 144
- Tiny Toddler, p. 137
- Cake Boards, Fanci-Foil Wrap, p. 126
- Bomboniere!® Top Hat and Cane, p. 148
- Buttercream Icing, p. 93
- Brown granulated sugar
- Ice 2-layer cake and muffins smooth.
- Divide each muffin top into 4th's. Pipe tip 3 beads in diagonal lines from division marks. Pipe tip 3 top bead border and tip 5 bottom bead border.
- Using Cake Dividing Set, divide cake into 12th's. Pipe tip 16 zigzag garland between division marks; add tip 3 strings and dot trim. Edge top border with tip 5 beads; pipe tip 7 dots at garland points. Pipe tip 1D smooth side band around cake base. Add tip 7 bottom bead border and tip 3 dots on band and bead border on top of band.
- Imprint message on cake side, outline with tip 3 strings.
- Spread brown granulated sugar on cake top; place one muffin in center. Attach top hat and cane to toddler with icing; position on muffin. Add candles to muffins.

Cake serves 24. Muffins each serve 1.

The Big One!



FIRST BIRTHDAY FORMAL WEAR



- 4-Pc. Oval Pan Set (13 x 9 7/8 in. pan used), p. 177
- Tips 2, 3, 4, 10, 55, 104, 124, 125, p. 132-135
- Pink, Lemon Yellow Icing Colors, p. 122
- Make Any Message Letter Press Set, p. 128
- Cake Board, Fanci-Foil Wrap, p. 126
- '94 Pattern Book (Bib Scallops, Oval Picture Patterns), p. 110
- Buttercream Icing, p. 93
- Ice sides and 1/4 of top of 2-layer cake smooth with white icing, let top set.
- Trace Oval Picture Pattern onto waxed paper, cut out, position at iced end of cake top as shown. Ice cake top in pink. Carefully remove pattern, let icing set. Mark Bib Scallops Pattern on cake top using toothpick; mark message using Letter Press Set. Outline message using tip 55 dots; overpipe with tip 2 dots.
- Edge top of cake with tip 4 bead border. Pipe tip 124 ribbon swag along scallop markings in pink; then pipe tip 104 ribbon swag in yellow. Edge ribbon swags with tip 2 scallops and tip 3 bead border. Pipe tip 104 ruffle and bow around Oval Picture. Trim ribbon edges with tip 3 beads.
- For side of cake, at every 2 in. around, mark 1 1/2 in. and 2 in. up from base. Edge base with tip 10 bead border. Pipe tip 125 pink ribbon swags around cake side. Overlap tip 124 yellow ribbon swag. Edge ribbon swag with tip 3 beads and tip 2 scallop trim. Pipe tip 2 dot Queen Anne's Lace at swag centers.
- Cut picture to size following Oval Picture Pattern; cover with plastic wrap if desired. Position on cake top, trim with tip 2 dots. Pipe tip 2 triple dots on cake top. *Serves 32.*

BEARS BY THE BUNCHES



- 8 in. and 12 in. Round Pans, p. 173
- 3-D Cuddly Bear Pan, p. 185
- Six-Cup Standard Muffin Pan, p. 179
- Tips 4, 16, 18, 21, p. 132-133
- Buttercup Yellow (Garden Tone), Leaf Green, Brown, Orange Icing Colors, p. 122
- Floating Tiers Cake Stand, p. 168
- 8 in. and 12 in. Cake Circles, p. 126
- Decorator's Brushes Set, p. 128
- Disposable Decorating Bags, p. 129
- Bears Candy Mold, p. 112
- Teddy Bear Standard Baking Cups, p. 125
- Candy Melts™*—Green, Yellow, Orange, Light Chocolate (1 bag each needed), p. 114
- Number 1 Candle, p. 140
- Buttercream Icing, p. 93
- Candy-coated chocolates

*brand confectionery coating

- Mold a variety of bear candies (12 used for cake, 1 used for each cupcake needed) using "painting" method (see p. 106). Refrigerate until set. Set aside.
- Ice cupcakes with tip 21 circular motion. Position candy bears on top.
- To make Panda Cake: ice bottoms of feet and inside of ears smooth with spatula. Outline mouth, paws and shirt with tip 4 strings. Cover Panda and shirt with tip 16 stars. Add candy-coated chocolates for eyes and nose.
- For 2-tier cake: ice both cakes smooth with spatula. Pipe top borders with tip 16 stars and add tip 4 dots. Pipe base borders with tip 18 curving lines. Add tip 18 stars. Position candy bears on sides and top of cake.
- Position all cakes on stand. *Cakes serve 24. Cupcakes each serve 1.*


Now presenting...
KAREN





CIRCUS CUTIE!



- Cute Clown Pan, p. 187
- Tips 4, 16, 18, 21, p. 132-133
- Lemon Yellow, Sky Blue, Creamy Peach, Leaf Green Icing Colors, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Ice background areas and sides of cake smooth. Outline hands, feet, shirt, bow tie, pants, buttons, hat, head and facial features with tip 4 strings. Fill in hands and feet with tip 4 (smooth with finger dipped in cornstarch).
- Pipe tip 16 zigzags on pants, shirt cuffs, and brim of hat; tip 4 zigzag suspenders. Cover shirt, bow tie, hat, and face with tip 16 stars. Add tip 16 pull-out stars for pompon on hat and outline for eyebrows.
- Add tip 18 rosettes for hair. Pipe tip 4 eyes, nose, and buttons (smooth with finger dipped in cornstarch). Pipe tip 4 dots on buttons.
- Edge base border with tip 21 stars. *Serves 12.*

THE LAUGH TRACK



- Mini Locomotive Pan, p. 187
- Tips 2, 4, 16, p. 132-133
- Lemon Yellow, Sky Blue, Creamy Peach, Leaf Green Icing Colors, p. 122
- Clown Icing Decorations, p. 124
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Outline wheels, smokestack, engine and train cabin with tip 4 strings.
- Pipe tip 16 rosette wheels. Add tip 16 star centers.
- Pipe tip 16 rosette headlight.
- Fill in cabin, cowcatcher area and smokestack with tip 16 stars, then add tip 4 zigzag axle, top edge and engine area.
- Pipe bottom with tip 16 zigzag border. Print tip 2 name. Position clowns. *Each serves 1.*

BIG TOP CUPCAKES!



- Standard Muffin Pan, p. 175, 179
- Tips 2, 21, p. 132-133
- Clowns Standard Baking Cups, p. 125
- Bite-Size Animals Cookie Cutters, p. 116
- Pink, Lemon Yellow, Creamy Peach, Sky Blue, Leaf Green, Brown Icing Colors, p. 122
- Rainbow Nonpareils Sprinkles Decorations, p. 124
- Buttercream Icing, p. 93
- Roll-Out Cookie Dough Recipe, p. 108
- Cut animal shapes from tinted cookie dough. Bake and cool.
- Pipe tip 21 stars on cupcakes. Sprinkle with nonpareils.
- Decorate cookies with tip 2 dots, outlines and pull-outs.
- Position cookies. *Each serves 1.*

The Greatest Birthday on Earth!





Time Saver



FANTASTIC VOYAGE



- Mini Balloon Pan, p. 138
- Tips 6, 16, 45, p. 132-135
- Leaf Green, Orange, Lemon Yellow, Brown, Royal Blue Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Large marshmallows, uncooked spaghetti

- Pipe assorted designs with tip 16 stars on balloon cakes.
- Insert 3 pieces of spaghetti, 2 ½ in. long, in each marshmallow. Coat pieces of spaghetti using buttercream icing and tip 6 (see p. 103). Let set.
- After spaghetti strings have set, push into cakes. Secure marshmallow "basket" to cake board with dot of icing. With spatula, ice bottom of marshmallow smooth. Pipe tip 45 basketweave on marshmallow. *Each serves 1.*









Let's Go!

COOKIES TO GO!



- "Going Places" Sesame Street Canister Cookie Cutter Set, p. 117
- Tips 2, 4, 14, 349, p. 132-133
- Black, Brown, Lemon Yellow, Pink, Red Red, Royal Blue Icing Colors, p. 122
- Buttercream Icing, p. 93
- Roll-Out Cookie Dough Recipe, p. 108
- Cut cookies out of dough, bake and cool.
- Outline all cookies with tip 2 strings. Pipe in smooth facial features, car, boat, wheels, train details with tips 2 and 4 (flatten with finger dipped in cornstarch). Fill in remaining areas with tip 14 stars, except Big Bird feathers with tip 349 leaves.

DROP OFF THE PRESENTS!



- Little Fire Truck Pan, p. 187
- Tips 2, 3, 4, 8, 12, 17, p. 132-133
- Lemon Yellow, Royal Blue, Orange, Leaf Green, Black Icing Colors, p. 122
- '94 Pattern Book (Dump Truck Pattern), p. 110
- Bite-Size Geometric, Bite-Size Teddy Bear Cookie Cutters, p. 116
- Crinkle Round Cutter, p. 117
- Script Pattern Press Message Set, p. 128
- Rainbow Jimmies Sprinkle Decorations, p. 124
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Roll-Out Cookie Dough Recipe, p. 108

- Reserve small amount of untinted cookie dough for bear; divide remaining dough into 5 parts and tint in each color. Using untinted dough, cut one bear. From black dough cut two crinkle rounds for wheels. Cut approximately 6 gift packages in various colors (follow instructions below for cutting and decorating packages with tip 2). Bake and cool.
- Ice cake top and sides smooth. With toothpick, mark pattern on cake top.
- Ice window area smooth. Outline truck, dump container, window, and door with tip 4 strings. Fill-in truck and dump container with tip 17 stars; pipe in tip 12 bumper and headlight, smooth with finger dipped in cornstarch. Add tip 4 door handle.
- Pipe tip 8 hub cap and smooth with finger dipped in cornstarch. Outline bear cookie and add facial features with tip 3; fill in hat using tip 4. Position cookies on cake top. Using Pattern Press Set, imprint message and fill in using tip 3. Add tip 3 name. Add Rainbow Jimmies Sprinkle Decorations to cake top and sides. Edge base with tip 17 rope border. *Serves 12.*

GIFTS IN TOW!



- 18-Wheeler Truck Pan, p. 187
- Tips 2, 4, 8, 17, p. 132-133
- Royal Blue, Black, Orange, Lemon Yellow, Leaf Green Icing Colors, p. 122
- '94 Pattern Book (Tow Truck Pattern) p. 110
- Bite-Size Geometric, Bite-Size Teddy Bear and Bite-Size Crinkle Cutters, p. 116
- 6-Pc. Round Graduated Cookie Cutter Set, p. 117
- Message Block Letter Pattern Press Set, p. 128
- Rainbow Nonpareils Sprinkle Decorations, p. 124
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Roll-Out Cookie Dough Recipe, p. 108
- 2 gumballs

- Reserve small amount of cookie dough for bear. Divide remaining dough into 5 parts and tint in each color. Cut out 1 mini-bear for driver, five crinkle rounds for wheels, half of one 3 ½ in. round for tow spindle, and approximately 23 squares for packages (follow instructions below for cutting and decorating packages with tip 2.) Bake, cool, and set aside.
- Ice cake top and sides smooth. With toothpick, mark pattern on cake top. Ice window area smooth. Position wheel cookies and half round tow spindle cookie. Outline truck, door, window, tow bar, head light, tail light and fenders with tip 4 strings. Use tip 17 and star fill-in truck, cover fenders and tow bar with zigzags. Use tip 4 and pipe-in head and tail lights; pipe tip 8 hook and hubcaps, smooth with finger dipped in cornstarch. Imprint message with Pattern Press, fill-in using tip 3, add number and name. Add gumdrops to cab and dump container.
- Edge base border with tip 17 zigzags. Position driver, gumballs and package cookies on cake top and sides. Add Nonpareil Sprinkle Decorations. *Serves 12.*



FOR GIFT PACKAGES: *Using bite-size square cutters, cut desired number of packages (cut in half for rectangle). Use blue, orange, yellow and green to make various color wraps and ribbons. Before baking decorate with thinned cookie dough. Thin a small amount of cookie dough with 1 tsp. water at a time until thin enough to pass thru tip 2. Decorate packages with tip 2 strings to resemble ribbons and bows.*





A-TISKET, A-TASKET, 3 KITTENS IN A BASKET!

- **12 In. Round Pan, p. 173, 176**
- **Mini Ball Pan, p. 189**
- **Tips 3, 4, 12, 45, 48, 65, 67, 70, 102, 103, 129, 233, p. 132-135**
- **Pink, Violet, Buttercup Yellow, Sky Blue, Kelly Green, Black Icing Colors, p. 122**
- **'94 Pattern Book (Basket Handle Pattern), p. 110**
- **14" Cake Circles, 13" x 19" Cake Board, Fanci-Foil Wrap, p. 126**
- **Flower Formers, Flower Nail No. 7, White Florist Wire, p. 130**
- **Meringue Powder, p.123**
- **Hidden Pillars, p. 170**
- **Royal, Buttercream Icing, p. 93**
- **Uncooked thin spaghetti**



- Use royal icing for: **Flowers**—make approximately: 15 tip 103 yellow daisies with tip 4 centers, 15 tip 102 pink daisies with tip 4 centers, (dry on flower formers), 10 of each color tip 129 drop flowers with tip 3 centers. Make extras of all flowers to allow for breakage. Let dry. **Whiskers**—break uncooked spaghetti into desired lengths. Following directions on p. 103 and with tip 4, cover with royal icing. **Basket Handle**—Use 10 pieces florist wire. Take 2 groups of 4 wires each and twist ends together to form 1 length (approx. 30" long). Twist 2 individual pieces around long length to secure tightly together. Position Basket Handle Pattern on a 13 x 19 in. cake board, cover with waxed paper. Outline pattern with tip 12, place wire on icing, pressing down and shaping to lay flat (this will strengthen handle and prevent cracking). Pipe a tip 12 rope border directly on wire. Let dry at least 24 hours, then carefully remove, turn over, and pipe another rope border on back. Let dry an additional 24 hours.
- Thinly ice 2-layer cake top and sides smooth. Cover sides with basketweave using tip 45 for vertical lines, tip 48 for horizontal lines. Edge top with tip 12 rope border.
- **For Kittens**: Mark position of cats. With tip 12 pipe paws on top of cake, add tip 233 pull-out fur. Pipe a small amount of icing and position ball cakes on cake top. Using tip 12, build-up ears; cover with tip 233 pull-out fur, pipe tip 3 facial features. Position "whiskers" by pushing ends into cake.
- Measure and mark distance between handle ends for positioning of hidden pillars. Core out cake at marks using a hidden pillar. Insert clean hidden pillars, cut to height of cake. Position handle ends in pillars.
- Pipe tip 3 vines and stems on handle and sides of cake. Cover cake top and base border with tip 65, 67, and 70 leaves. Add flowers to cake top and around border. *Serves 30.*

PASTEL POOCH



- **Dalmation Pup Pan, p. 186**
- **Tips 4, 16, 18, p. 132-133**
- **Pink, Violet, Butter-cup Yellow Icing Colors, p. 122**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**
- **Jelly beans**
- Ice sides of cake smooth. Add tip 4 string outlines and dot nose (smooth with finger dipped in cornstarch). Add tip 16 fill-in stars for puppy and bow.
- Add tip 18 shell border. Position jelly bean eyes. *Serves 12.*



TUTU CUTE!



- **Ballerina Bear Pan, p. 185**
- **Tips 2, 4, 8, 10, 16, 18, 102, 103, 127D, 225, 233, 349, 352, p. 132-135**
- **Pink, Buttercup Yellow, Delphinium Blue, Kelly Green, Violet, Black Icing Colors, p. 122**
- **Meringue Powder, p. 123**
- **Flower Nail No. 9, p. 130**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream, Royal Icings, p. 93**
- Out of royal or buttercream icing, make flowers as follows: Approximately 20 of each White, Delphinium Blue and Violet tip 225 drop flowers with tip 2 Pink centers; 2 violet and 3 yellow tip 103 roses with tip 10 bases; 4 violet and 2 yellow tip 102 roses with tip 8 bases. Set aside.
- Ice sides and background areas of cake smooth.
- Outline body and face with tip 4 strings. Fill-in leotard with tip 16 stars. Cover arms, legs and face with tip 233 pull-out fur. Pipe-in facial features and shoes using tip 4 (smooth eyes and nose with finger dipped in cornstarch).
- Pipe tip 127D ruffle for tutu. Edge base border with tip 18 rosettes. Position drop flowers and roses, add tip 349 leaves at border and tip 352 leaves to cake top. Serves 12.



THAT DARN CAT!



- **Huggable Bear Pan, p. 185**
- **Tips 2A, 4, 16, 21, 47, 48, 233, p. 132-135**
- **Pink, Violet, Sky Blue, Buttercup Yellow Icing Colors, p. 122**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**
- **Candy-coated chocolate pieces, uncooked spaghetti**
- For whiskers: coat uncooked pieces of spaghetti using buttercream icing, tip 4, and following instructions on page 103. Set aside.
- Ice background, sides of cake, and inside of ears smooth. Pipe basketweave, using smooth side of tip 47 for vertical weave, and ribbed side of tip 48 for horizontal weave. Edge top and bottom of basket with tip 16 rope border. Pipe tip 2A basket handle.
- Using tip 4, outline kitten with strings, add dot nose, and pipe-in tongue. Cover kitten with tip 233 pull-out fur.
- For yarn balls: cover with tip 4 side-by-side strings. Overpipe strings until completely covered. Pipe a tip 4 string coming from yarn ball across bottom of basket.
- Edge base with tip 21 shell border. Position candy-coated chocolate pieces for eyes and push "whiskers" into place. *Serves 12.*

Furry Friends

LASSOED WISHES



- 10 in. Round Pan, p. 173
- Tips 2, 3, 12, 18, 199, p. 132-133
- Teal, Moss Green, Copper, Brown Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Make Any Message Letter Press Set, p. 128
- '94 Pattern Book (Horizon Pattern), p.110
- Western Boot Candles, p. 142
- Buttercream Icing, p. 93

• Ice 2-layer cake smooth. Let icing set until it is firm to the touch, approximately 20 minutes. Layer icing as follows: Using a 6 in. cake board as a pattern, cut a 6 in. diam. circle from center of 12 in. circle of waxed paper. Position waxed paper stencil on cake top, ice center area smooth. Cut three horizon patterns from waxed paper, tape together to form one continuous length. Position horizon area stencil on cake sides and ice mountain area smooth. Remove stencil patterns carefully.

• Using Letter Press Set, imprint message on cake top. Outline with tip 3. Pipe tip 18 rope border. Pipe cactus on sides, using tips 199 and 2 (see instructions on facing page.) Pipe tip 12 ball "rock" border. Position Candles. *Serves 24.*

RIDING THE RANGE



- Carousel Horse Pan, p.186
- Tips 2A, 3, 4, 6, 12, 13, 16, 55, 125, 364, p. 132-135
- Brown, Teal, Royal Blue, Copper, Orange, Moss Green Icing Colors, p. p. 122
- '94 Pattern Book (Cowboy Pattern), p. 110
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93

• Ice cake top and sides smooth. With toothpick, mark Cowboy Pattern on top. Outline cowboy pattern, horse and blanket with tip 4 strings. Cover horse with tip 16 stars. Fill in blanket with tip 6 and smooth with finger dipped in cornstarch. Pipe horse's ear with tip 6 strings. Pipe tip 4 stripe mane and tail; tip 4 zigzag hooves. Add tip 4 and 16 zigzag on blanket.

• Pipe Cowboy Figure using tip 2A for the following: At the top of the saddle area, pipe out an angled line of icing for leg. Using heavy pressure, pipe icing in a triangle for jacket, smooth with finger dipped in cornstarch. At the top of the jacket, pipe an angled line of icing for sleeve; pipe a ball of icing for hand, and a ball of icing for head. Add tip 13 stars for fringe on jacket; and pull- out stars for hair. Add tip 3 dot and string eyes, nose, mouth, ears and fingers. Pipe a line of icing using tip 12 for hat, add tip 125 brim. Pipe tip 6 boots, shape top of boot, heel and toe with finger dipped in cornstarch. Pipe tip 55 strings for bridle, reins and stirrup.

• Print tip 3 message.

• For cactus border, pipe tip 364 elongated shells. Add tip 12 ball "rock" border. *Serves 12.*

Wild



TO MAKE CACTUS: *Pipe L-shaped curve branches, using tip 16, 199 or 364 (see specific cake for proper tip). Pipe trunk into an elongated shell, using same tip. Add tip 2 pull-out strings for needles.*

IT'S THE LAW



- **Li'l Pirate Pan, p. 189**
- **Tips 3, 4, 16, p. 132-133**
- **Golden Yellow, Brown, Copper, Moss Green, Sky Blue, Orange Icing Colors, p. 122**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **6-Pc. Nesting Star Cookie Cutter Set, p. 117**
- **'94 Pattern Book ('Lil Sheriff Pattern,), p. 110**
- **Western Candy Mold, p. 112**
- **Roll-Out Cookie Dough Recipe, p. 108**
- **Buttercream Icing, p. 93**
- With smallest cutter of set, cut one star out of cookie dough for badge. Bake and cool. Ice smooth, and with tip 4 outline, add dots for points and number. Set aside.
- Ice background area on cake top and sides smooth. With toothpick, mark pattern on cake top. With tip 4, add outlines and fill-in boots and belt (flatten with finger dipped in cornstarch). With tip 16, star fill-in face & hands, hat & holster, scarf & pants, shirt. Add tip 4 strings for hair; pipe dot nose, eyes, holster "buttons", outline mouth and accent on boots.
- Position badge. Pipe tip 3 dots for name and random dots on cake top and sides. Pipe tip 16 cactus on sides of cake. Add tip 16 shell base border. *Serves 12.*

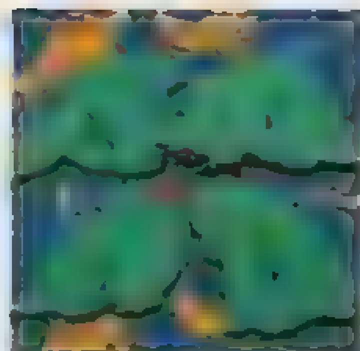
FOR NAPKIN HOLDER: *Pour plaster of paris in boot mold, inserting metal ring part way into mold. Let set. When set, brush on color using hobby paint. Let dry.*

West

Billy



PREHISTORIC PARTY!



- 4-pc. Dinosaurs Cookie Cutter Set, p. 118
- Tip 4, p. 132
- Brown, Orange, Leaf Green, Golden Yellow, Teal Icing Colors, p. 122
- 15 in. Parchment Triangles, p. 129
- Roll-Out Cookie Dough Recipe, p. 108
- Chocolate Buttercream Icing Recipe, p. 93
- Marshmallow Cream Flow-In Recipe, p. 106
- 2 jars marshmallow cream (for approximately 12-16 cookies)

- Cut dinosaurs out of cookie dough. Bake and cool. Pipe tip 4 string outlines with stiffened buttercream icing, let set; then flow-in prepared Marshmallow Cream with a cut parchment bag.

NO BONES ABOUT IT!



- Partysaurus Pan, p. 188
- Tips 4, 6, 12, p. 132
- Brown Icing Color, p. 122
- Dinosaurs Candy Mold, p. 112
- Candy Melts™ *— Orange, Yellow, White, Lt. Cocoa, Green, p. 114
- Cake Board, Fanci-Foil Wrap, p. 126
- '94 Pattern Book (Dinosaur Skeleton Pattern), p. 110
- Buttercream Icing, p. 93
- Balloons, Ribbon

*brand confectionery coating

- Mold a variety of dinosaurs using melted candy (see p. 106). Set aside.
- Ice cake smooth with spatula. Mark Skeleton Pattern with toothpick. Use tip 12 to figure pipe skeleton (pat down with finger dipped in cornstarch). For claws, pipe a line of tip 4 beads and end with tip 4 pull-outs. Pipe tip 4 pull-out teeth.
- For "bones" on bottom border, pipe two tip 6 balls on each end of a tip 6 stripe.
- Inflate ballons; tie one end of ribbon length onto balloon, the other onto candy. Arrange around cake. *Serves 12.*

DINOSAUR BITES



- Mini Dinosaur Pan, p. 188
- 1 pkg. favorite hot roll mix, lettuce, tomato, lunchmeat, cheeses

- Prepare hot roll mix according to package directions, up to shaping rolls. Divide dough into 12 equal pieces (if using one pan, refrigerate 6 pieces of dough until first six have baked. Then follow directions for rising and baking). Each piece should have smooth surface placed down in pan. Spray pan with vegetable oil spray, press dough into pan, cover and let rise in warm place until doubled in bulk, approximately 30 minutes. Bake at 375° for 15-20 minutes or until browned. Cool 5 minutes in pan and remove.
- When cool, slice in half and make sandwiches. *Each serves 1.*

BACK FROM EXTINCTION



- **Troll Pan, p. 188**
- **Tips 4, 12, 16, 233, 234, p. 132-133**
- **Brown, Orange, Copper Icing Color, p. 122**
- **'94 Pattern Book (Club Pattern), p. 110**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**
- **Chocolate Roll-out Cookie Dough Recipe, p. 108**
- **Candy-coated chocolates**
- Roll out chocolate cookie dough for club. Position club pattern in dough and cut out with knife. Bake and cool. (**Note:** For bone and other cut-out cookies shown here, see below.)
- Ice sides of cake smooth. Outline body and facial features with tip 4 strings.
- Cover face and body with tip 16 stars. Cover "dress" with tip 233 pull-out fur.
- Pipe tip 234 pull-out hair. Position "bone" (see directions below) and add more pull-out hair on top. Position club, overpipe hand holding club. Add candies for eyes.
- For "rock" border: Add a few drops of brown color to icing, lightly fold in with spatula for marbled effect (do not stir). Pipe tip 12 random "rocks". *Serves 12.*

FOSSILS FOUND!



- **Stegosaurus, Dog Bone, Dinosaur Perimeter Cookie Cutters, p. 117**
- **Tip 57, p. 132**
- **Buttercream Icing, p. 93**
- **Chocolate Roll-Out Cookie Dough Recipe, p. 108**
- Cut cookies out of dough and bake. Cool completely. Use tip 57 to either outline with strings or fill in.



The Stone Age

FIREWORKERS



- Little Fire Truck Pan, p. 187
- Tips 2, 3, 12, 16, 21, p. 132-133
- Golden Yellow, No-Taste Red, Brown Icing Colors, p. 122
- Dalmatian Icing Decorations, p. 124
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Large gumdrops
- Ice sides and background areas smooth. Add tip 3 outlines and details; pipe-in tip 12 ladder and bumpers. Fill-in truck using tip 16 stars.
- Pipe tip 21 bottom shell border. Add tip 2 message, dot pawprints and "ladder-letter" name. Cut large gumdrops in half and position for headlight and flashing light. Add Dalmatian Icing Decorations. *Serves 12.*

LUCKY NUMBERS



- Mini Loaf Pan, p. 178
- Disposable Decorating Bags, p. 129
- Candy Melts™* 1 bag each Light Cocoa and White, p. 114
- Cake Board, Fanci-Foil Wrap, p. 126

*brand confectionery coating

NOTE: Each bag of White Candy Melts makes 5 dominoes.

- Melt Light Cocoa Candy Melts™ in disposable bag (see p. 106). On inside of pan cavities, pipe center dividing lines and desired amount of dots on dominoes. Let set. Fill in remainder of domino evenly with 1/4 cup White Candy Melts. Refrigerate until set, approximately 10 to 15 minutes (check occasionally, if coating becomes too hard it will crack).
- Unmold onto hand or soft towel (tap pan gently, if necessary). *Each serves 1.*

PUPPY LOVE



- Puppy Perimeter Cookie Cutter, p. 117
- 4 1/2 in. Lollipop Sticks, p. 114
- Bomboniere!® Instant Bow Ribbon, 3/16 in. Red (24 in. needed for each bow), p. 146
- Roll-Out Cookie Recipe, p. 108
- Mini chocolate chips
- Cut cookies out of dough, reserve scraps. Position top 1 in. of Lollipop stick over small scrap of dough, cover with cut-out cookie , press down slightly to attach. Place mini chocolate chips for spots, nose and eye, and close together to cover ear area. Bake. Immediately after removing from oven, smooth ear area with small spatula. Cool.
- Following instructions on pg. 32, make an Instant Bow. Tie onto stick. *Each serves 1.*

MAKING TRACKS!



- 10 in. Round Pan, p. 174, 177
- Tips 3, 6, 364, p. 132-133
- Brown, Golden Yellow, Red-Red Icing Colors, p. 122
- Make Any Message Letter Press Set, p. 128
- Numbers Canister Cookie Cutter Set, p. 119
- Cake Board, Fanci-foil Wrap, p. 126
- Dalmatian Candles, p. 144
- Red Celebration Candles, p. 140
- Buttercream Icing, p. 93
- Ice 2-layer cake smooth. Using Letter Press Set, imprint message on cake top, outline with tip 3 strings. On cake side, imprint number cutter and outline with tip 6 string. Pipe in number with tip 6, smooth with finger dipped in cornstarch. For pawprints: Pipe four tip 3 dots in a semi-circle, pipe one larger dot in center—add randomly around cake sides. Add tip 3 streamers.
- Using tip 364, pipe bottom shell border and crown border on top edge of cake. Add tip 6 dots at point of each crown. Pipe tip 364 rosettes on cake top, push in Celebration candles; position Dalmatian candles. *Serves 24.*

Seeing Spots



Mini Market

Have fun to the max with our mini pans! These little delights give everyone at the party an individual treat—you can personalize them with names, favorite colors and special messages, too!





PARTY FACES



- **Mini Balloon Pan, p. 188**
- **Tips 3, 5, 6, 16, p. 132-133**
- **Royal Blue, Brown, Golden Yellow, Christmas Red, Copper Icing Colors, p. 122**
- **'94 Pattern Book (Boy Face and Girl Face Patterns), p. 110**
- **Cake Boards or Circles, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**

- Position cake on individual foil-covered board. Lightly ice, and with toothpick, outline pattern on cake. Outline facial features using tip 3 strings, fill-in areas with tip 3 and smooth with finger dipped in cornstarch. Add tip 3 dot pupils, cover face area with tip 16 stars, add tip 3 string eyelashes.
- For girl: Pipe tip 6 rosette curls; add tip 16 zigzags for hat, and pull-out star pompon. For boy: Pipe tip 5 side-by-side stripe hair; ice hat area smooth, add tip 16 stars, zigzag brim, ears and pull-out star pompon. *Each serves 1.*

FIRE-BREATHING DRAGON!



- **Petite Doll Pan, p. 185**
- **Tips 2A, 3, 17, 352, p. 132-133**
- **Kelly Green, Christmas Red, Black Icing Colors, p. 122**
- **Cake Circles, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**

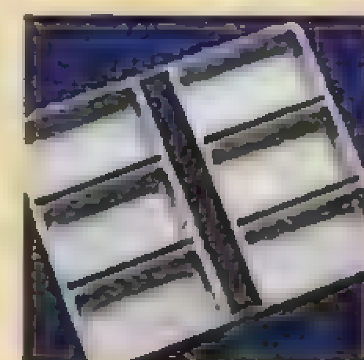
- Position cake in center of foil-covered board.
- Figure pipe head, tail and legs using tip 2A (see below). Add tip 3 string outlines, cover with tip 17 stars. Pipe tip 3 dot eyes, pull-out dot teeth and claws. Add tip 352 pull-out spikes and tongue. *Each serves 1.*



Dragon

Use tip 2A, hold bag at 90° angle, tuck tip to side of cake and pipe out a line of icing for tail, curving, easing off pressure and bringing tail end to a point. At the opposite end, tuck tip to side of cake and pipe a line of icing, then a ball shape for head. For legs: Approx. 1 in. up on each side, pipe two balls of icing; flatten with finger dipped in cornstarch. Tuck the tip into the bottom of each ball, and pull out a horizontal line of icing for foot. ***Note:*** *Hind legs are slightly larger than fore legs.*

COLOR ME HAPPY!



- **Mini Loaf Pan, p. 178**
- **Tips 3, 16, p. 132-133**
- **Golden Yellow, Wilton Red or Christmas Red, Black Icing Colors, p. 122**
- **Crayon Candy Mold, p. 112**
- **Candy Colors, Candy Melts™*, 1 bag each White and Light Cocoa, p. 114**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Decorator Brushes, p. 128**
- **Buttercream Icing, p. 93**
- **Graham cracker**

*brand confectionery coating

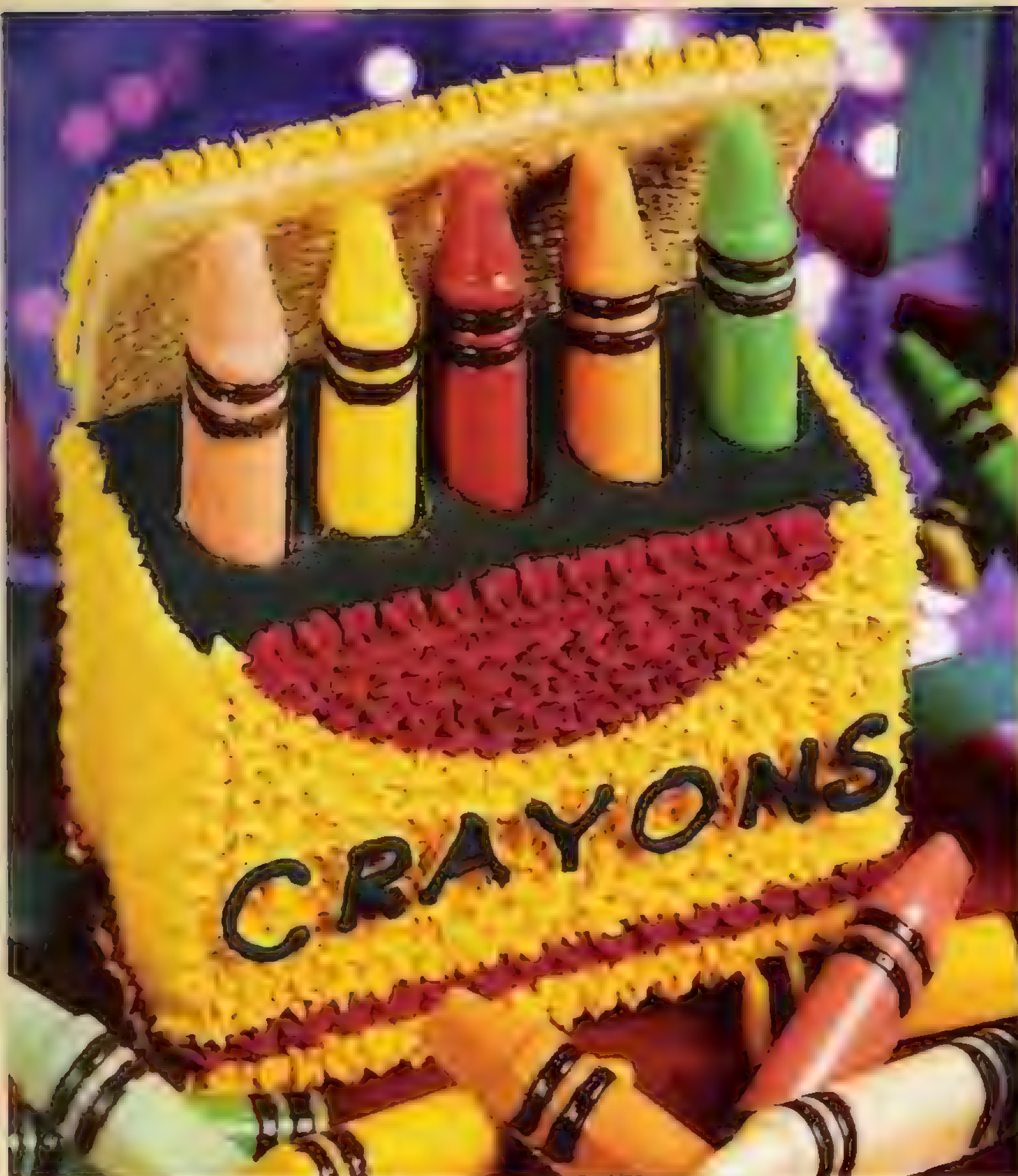
- Mold crayons out of Candy Melts tinted with candy colors (see p. 106).
- Stack two mini loaves to form crayon box, trim sides, ice top smooth, lightly ice sides. Cover sides of cake with tip 16 stars, add tip 3 message. Cut graham cracker to size for box lid, cover with tip 16 stars.
- Insert crayon candies into cake, position lid. *Each serves 2-3.*

FRIENDS FROM PLANET BIRTHDAY



- **Mini Ball Pan, p. 189**
- **Tip 233, p. 132**
- **Kelly Green, Royal Blue, Lemon Yellow Icing Colors, p. 122**
- **Cake Circles, Fanci-Foil Wrap, p. 126**
- **Foot Perimeter Cookie Cutter, p. 117**
- **Roll-Out Cookie Recipe, p. 108**
- **Buttercream Icing, p. 93**
- **Mini marshmallows, black string licorice, black dot candies**

- Tint cookie dough Lemon Yellow. Cut 2 feet for each "friend" out of cookie dough (turn over one so each has a right and left foot). Bake and cool.
- On individual foil-covered board, position feet with cake on top (secure with dots of icing). Cover cake with tip 233 pull-out hair.
- For antennae: Insert string licorice into marshmallows, push ends into top of head. For eyes: Flatten marshmallows, secure black dot candies with dots of icing, position on face. *Each serves 1.*









TEDDY BEAR AIRLINES



- **Mini Egg Pan, p. 184**
- **Tips 3, 16, p. 132-133**
- **Golden Yellow, Christmas Red, Black Icing Colors, p. 122**
- **6-Pc. Round Nesting Cookie Cutter Set (1³/₄ in. and 2 in. sizes used), p. 117**
- **Teddy Bear Icing Decorations, p. 124**
- **'94 Pattern Book (Propeller Pattern), p. 110**
- **Cake Circles, Fanci-Foil Wrap, p. 126**
- **Parchment Paper, p. 130**
- **Roll-Out Cookie Recipe, p. 108**
- **Buttercream Icing, p. 93**
- **Disc candy**
- Prepare cookie dough and cut: One 2 in. round, divide in half for wings; one 1³/₄ in. round, divide in half, then cut one section in half (for 3 pieces total) for tail section; cut one 1³/₄ in. round, trim into propeller shape following pattern. Bake and cool. Ice cookie pieces smooth, edge with tip 3 beads. Add tip 16 stars. Set aside.
- Ice two cake halves together, position on individual foil-covered board. Cover with tip 16 stars; add tip 3 lines to plane sides. Cut a 1¹/₂ in. long windshield shape out of parchment paper; position on top, add teddy bear pilot. Trim disc candies with tip 16 stars, position for wheels. Add cookie wings, propeller, tail section. *Each serves 1.*

FROM OUR COVER:
TEDDY'S PARTY!



- **Mini Bear Pan, p.185**
- **Bite-Size Geometric Cutters, p. 116, 121**
- **Tips 1, 2, 4, 13, 16, 233, p. 132-133**
- **Lemon Yellow, Pink, Teal, Orange, Black Icing Colors, p. 122**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Roll-Out Cookie Recipe, p.108**
- **Buttercream Icing, p. 93**
- Using cookie dough and Cutters, cut-out and bake squares and triangles; cool. Ice smooth, add tip 1 strings, bows, and pull-out strings; tip 2 dots; tip 4 and tip 16 outlines; tip 13 stars and pull-out stars.
- Ice cake sides smooth. Use tip 4: pipe face, eyes and ears (smooth with finger dipped in cornstarch); add outlines. Add tip 2 facial features. Cover bear with tip 233 pull-out fur.
- Pipe tip 16 bead bottom border. Position cookies. *Each serves 1.*



LOOK MOM, NO HANDS!

- Ballerina Bear Pan, p. 185
- Tips 4, 16, 21, p. 132-135
- Rose, Royal Blue, Brown, Copper, Golden Yellow Icing Colors, p. 122
- Plastic Dowel Rods, p. 170
- '94 Pattern Book (Skateboard Pattern), p. 110
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Glue

- To make skateboard: Trace and cut 1 Skateboard and 8 Wheel Patterns out of cake board. For axles, cut two 2 in. lengths from dowel rod. Cover with Fanci-Foil. Tape together four sets of 2 wheels. Cover wheels and skateboard with Fanci-Foil. Glue axle to skateboard; next glue wheels to axles.
- Before icing cake, cut ½ in. off toe area to create a straight edge that will allow skateboard to fit flush against cake. Ice sides of cake and background smooth with spatula. Outline facial features, hair bow and body with tip 4 strings.
- Fill in eyes with tip 4; smooth with finger dipped in cornstarch.
- Cover body, bow, face, shirt, shoes, socks and shorts with tip 16 stars. Edge top of socks with tip 16 zigzag. Pipe tip 16 side-by-side stripes for hair.
- Edge base border with tip 21 stars. Pipe tip 4 dots on tops of stars. Position skateboard. Serves 12.

RIDING FIRST CLASS (FOR RIDER)

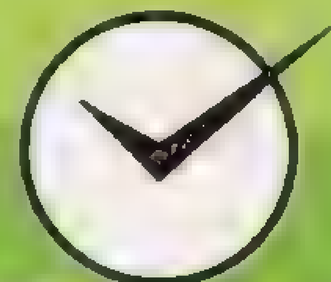
- 3-D Cuddly Bear Pan, p. 185
- Tips 3, 16, p. 132-133
- Copper, Brown, Black, Royal Blue, Christmas Red, Lemon Yellow Icing Colors, p.122
- 8 in. Cake Board, Fanci-Foil Wrap, p. 126
- '94 Pattern Book (Present Pattern), p. 110
- Buttercream Icing, p. 93
- Roll-Out Cookie Dough, p. 108
- Small party hat, balloons, streamers

- Roll out cookie dough, cut out Package Pattern. Bake and cool.
- Place cake on 8 in. board before decorating.
- Outline facial features, hands and feet with tip 3 strings. Cover face, hands, feet and body with tip 16 stars. Add tip 16 reverse shell hair. Pipe tip 16 elongated shell eyebrows. Pipe in eyes with tip 3, smooth with finger dipped in cornstarch.
- Outline bottom of shoes with tip 16; fill-in shoes and cover collar with tip 3 zigzags.
- Ice cookie package and pipe tip 3 string bow. Overpipe fingers on package with tip 3 strings and fill in with tip 16 stars. Position hat. Decorate wagon and position rider (see p. 21).

GARFIELD'S CAKEWALK

- 8 in. Round Pan, p. 173
- Tip 16, p. 132
- Orange Icing Color, p. 122
- Cake Board, Fanci-foil Wrap, p. 126
- Garfield and Friends Cake Top Set, p. 139
- Jumbo Celebration Candles, p. 140
- Buttercream Icing, p. 93
- Coated fruit candies

- Ice 2-layer cake smooth.
- Pipe tip 16 rosettes on cake top to hold candles, and at top and base borders.
- Trim rosette borders with candy; attach candy to side of cake with dots of icing. Position Garfield characters on cake top. *Serves 12.*



Time Saver



Fun on Wheels



RIDING FIRST CLASS (FOR WAGON)

- 9 x 13 in. Sheet Pan, p. 172
- Tips 1D, 3, p. 132
- Christmas Red (3-4 jars needed)*, Black, Golden Yellow, Brown Icing Colors, p. 122
- Color Flow Mix, p. 108
- '94 Pattern Book (Wagon Sides, Vertical Posts, Handle, Hinge, Wagon Bottom), p. 110
- Round Nesting Cookie Cutter Set, p. 117
- Cake Boards, Fanci-Foil Wrap, p. 126
- 8 in. Square Separator Plate (1 needed), p. 171
- 3 in. Grecian Pillars (4 needed), Plastic Dowel Rods (1 pkg. needed), p.170
- Large Gumball
- Roll-Out Cookie Dough Recipe, p. 108
- Buttercream Icing, Color Flow Icing (4 recipes needed), p. 93, 108

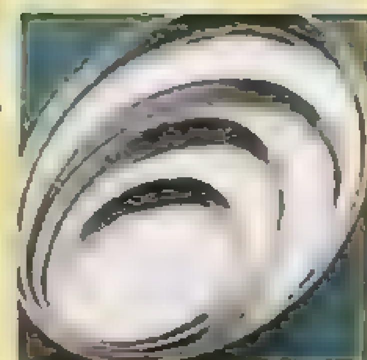
*A large amount of Christmas Red is needed to achieve desired color.

- For handle and wagon bottom: Trace and cut out three cake board wagon bottoms from pattern. Cover with foil. Cut three handle patterns from cake board. Tape together and wrap in foil. Cut dowel rod to 8 ½ in. Secure handle into dowel rod with full strength color flow mix. Paint with thinned color flow (see p. 108). Let dry. Apply another coat.
- For wheels: Roll out cookie dough, cut out four 3 ½ in. round cookies. Bake; let cool. Using color flow icing, outline wheels and center circle with tip 3. Flow in with thinned icing. Let dry. Pipe tip 3 dot in center.
- For wagon: With color flow icing and tip 3, outline 4 wagon sides and 10 vertical posts. Flow in with thinned icing. For woodgrain effect, mix yellow and brown icing color. After flowing in, immediately flow in a thin line of brown and pull through with a toothpick for a woodgrain look. Let dry for 2-3 days. Attach vertical posts to wagon sides with color flow icing. Use smooth side of tip 1D and pipe gray bracket area. Add tip 3 gray dots for "screws". Let dry.
- Using pattern, make color flow piece for wagon hinge plate. While wet, add gumball to tip.
- Ice 2-layer cake smooth. Place 4 dowel rods toward back of cake to support rider (see below). Position wagon cake on separator plate and pillars. Position color flow wagon pieces on sides of cake and wheels to pillars with dots of icing. Attach handle to gumball with icing or thickened color flow. Place rider on board on cake. Attach balloons and streamers. *Serves 40.*

NOTE: Transporting this cake assembled would be difficult, so assemble cake at your party destination.

Sprinkle, Sprinkle, You're a Star!

SODA-LICIOUS!



- Oval Pan Set (9 x 13 in. used), p. 177
- Tips 3, 16, 21, p. 132-133
- Pink, Brown, Teal Icing Colors, p. 122
- '94 Pattern Book (Cola Bottle Pattern), p. 110
- Rainbow Jimmies Sprinkle Decorations, p. 124
- Cake Board, Fanci-Foil Wrap, p. 126
- Cola Bottle Candles (2 pkgs. needed), p. 143
- Piping Gel, p. 123
- Buttercream Icing, p. 93
- Plastic drinking straws

- Ice cake smooth; add Rainbow Jimmies to cake sides. Outline Cola Bottle Pattern on cake top with toothpick; fill-in with tinted piping gel.
- Add tip 3 message. Pipe tip 21 bottom shell border and tip 16 top shell border. Position candles. *Serves 16.*

NOW STARRING...



- Star Pan, p. 186
- Tips 3, 16, 45, p. 132, 133, 135
- Lemon Yellow, Teal, Orange, Leaf Green, Violet Icing Colors, p. 122
- '94 Pattern Book (Starburst and Numbers Patterns), p. 110
- Rainbow Jimmies Sprinkle Decorations, p. 124
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Ice cake smooth. Using toothpick, mark Starburst and selected Number patterns on cake top. Leave pattern in place, add sprinkles on top and sides.
- Outline star with tip 3 strings. Fill in starburst with tip 16 stars. Fill in numbers with tip 16 zigzags; circles and triangle with tip 3 pipe-in (smooth with finger dipped in cornstarch). Pipe tip 45 smooth bands in alternating colors on top and base borders; pipe a band above number. Add tip 16 name. *Serves 12.*

FREE WHEELIN' CELEBRATION



- T-Shirt Pan, p. 189
- Tips 2, 3, 16, 18, 46, p. 132, 133, 135
- Lemon Yellow, Teal, Pink, Violet, Orange Icing Colors, p. 122
- '94 Pattern Book (In-Line Skates Pattern), p. 110
- Color Flow Mix, p. 123
- Cake Boards, Fanci-Foil Wrap, p. 126
- Rainbow Nonpareils Sprinkle Decorations, p. 124
- Buttercream Icing, Color Flow Icing, p. 93, 108
- Using In-Line Skates Pattern and Color Flow Icing, outline pattern with tip 2. When dry, flow in design with thinned icing (see Color Flow, p. 108). Let dry.
- Ice cake smooth. Edge top border with tip 16 rosettes. Edge bottom border with tip 18 shells. Print tip 3 message.
- For shoelaces, use tip 46, ribbed side up, to make a ribbon stripe bow (see p. 99). Add lines of tip 46 for inner lacing. Position color flow. Sprinkle cake with Rainbow Nonpareils. *Serves 12.*

*Note: Since buttercream icing will break down color flow, position on sugar cubes or mini marshmallows.



Special Birthdays

BLESSINGS ON THEM BOTH



- 14 in. Square Pan, p. 172, 176
- Numbers Pan Set, p. 192
- Tips 3, 5, 7, 9, 10, 12, 102, 103, 104, 352, 789, p. 132, 133, 135
- Rose, Willow Green Icing Color (for Bat Mitzvah cake); Royal Blue Icing Color (for Bar Mitzvah cake), p. 122
- Perimeter Six-Point Star Cookie Cutter, p. 117
- 9 pc. Pattern Press Set, p. 128
- Flower Spikes (2 pkgs. needed), p. 165
- Flower Nail No. 9, p. 130
- Cake Board, Fanci-Foil Wrap, p. 126
- Color Flow Mix, Meringue Powder, p. 123
- Color Flow Icing, Roll-Out Cookie Recipe, p. 108
- Royal, Buttercream Icings, p. 93

- Cut 2 stars from cookie dough, bake and cool. Using color flow icing (see p. 108), cover stars; when dry pipe tip 3 dots on top and trim with tip 5 bead border. Let dry.
- Using royal icing, make roses: 16 tip 103 with tip 10 bases and 4 tip 104 with tip 12 bases. In addition, for Bat Mitzvah cake, make 15 tip 102 roses with tip 7 bases. Make extras to allow for breakage. Let dry.
- Ice 2-layer cake smooth. Position heart-shaped pattern press upside down and imprint three times on each side of cake. Cover imprints with tip 7 strings, overpipe with tip 3 beads, outline with tip 3 dots. Pipe tip 5 fleur-de-lis between imprints. Pipe tip 789 ribbed side bands on cake top. Add tip 9 bottom bead border and tip 7 top bead border. At base, position flower spikes and roses, pipe tip 352 leaves.
- Ice number cakes top and sides smooth; position on cake top. Pipe tip 5 top and bottom bead borders. On Bat Mitzvah cakes, add 15 tip 102 roses with tip 352 leaves. On Bar Mitzvah cakes, pipe tip 5 dots.
- Pipe tip 5 message, position stars. *Serves 54.*

LA QUINCEAÑERA



- 8, 12, 16 in. Round Pans, p. 173, 176
- Tips 3, 5, 12, 13, 18, 101, 104, 127D, 349, p. 132, 133, 135
- Rose, Willow Green Icing Colors, p. 122
- 10, 14, 18 in. Decorator Preferred Plates, p. 171
- 10, 14, 18 in. Ruffle Boards® p. 127
- Cake Dividing Set, p. 123
- Flower Nail No. 9, p. 130
- Flower Holder Ring, p. 167
- Garden Cake Stand, p. 168
- Meringue Powder, p. 123
- Pearl Tier Toppers, (2 needed), p. 155
- Joyful Debut Ornament with La Quinceañera, p. 157
- Royal, Buttercream Icings, p. 93
- Fresh or silk flowers

- Using royal icing, make 54 two-tone tip 101 roses with tip 5 bases (see p. 100). Make extras to allow for breakage and let dry.
- Ice two-layer cakes smooth. Using Cake Dividing Set, mark 8 in. tier into 12ths, 12 in. tier into 18ths, 16 in. tier into 24ths. Using a toothpick, mark 1 1/2 in and 2 3/4 in. from bottom of cake as guide for ruffles.
- Decorate all tiers: Pipe tip 12 bottom bead border, add tip 127D ruffle. Between division marks, pipe tip 104 ruffle with spatula striped bag; pipe tip 13 zigzag with tip 3 string. Position roses at garland points, add tip 349 leaves. Add tip 18 reverse shell top border. Position tiers on stand. Add Tier Toppers, Ornament, and Flower Holder Ring with arranged flowers. *Serves 181.*

Note: Wedding Cake-size servings





. . . I Want Chocolate!



CANDY BAR CUPCAKES
- **Standard Muffin Pan, p. 179**
- **White Standard Baking Cups, p. 125**
- **Candy Bar Candles, p. 143**
- **Chocolate Buttercream Icing, p. 93**
- Ice cupcakes smooth. Position candles. *Each serves one.*



THE ULTIMATE CANDY BARS
- **Mini Loaf Pan, p. 178**
- **Light Cocoa Candy Melts* (2 bags needed), p. 114**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Small Spatula, p. 128**
- **Ganache Glaze, Whipped Ganache, Caramel Filling Recipes, p. 106**
- **Mini chocolate chips for Whipped Ganache(optional)**

*brand confectionery coating

- Torte cakes into three 1/4 to 3/8 in. layers.
- Line Mini Loaf Pan with plastic wrap (enough to be able to wrap each individual cake). Fill each pan with alternate layers of cake/whipped ganache/cake/caramel/cake.
- Wrap each cake and chill in refrigerator for one hour. Reserve remaining whipped ganache.
- Prepare ganache glaze, set aside. Unwrap cakes and ice sides and top smooth with reserved whipped ganache.
- Place cakes on rack over drip pan. Pour ganache glaze over cakes. Let ganache set slightly; with small spatula, zigzag top. Chill and serve. *Each serves 1.*

Chocolate Truffle Cake

4 squares semi-sweet chocolate
1/2 cup (1 stick) margarine
1 cup sugar
2 eggs
1 1/2 teaspoons vanilla
1 2/3 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1 cups water

Preheat oven to 350ºF. Grease and flour 9 in. heart pan.

Microwave chocolate and margarine in large microwavable bowl at HIGH 2 minutes or until margarine is melted; or melt on top of range in heavy saucepan over low heat. Stir until chocolate is completely melted.

Stir sugar into melted chocolate mixture until well blended. With electric mixer at low speed, beat in eggs, one at a time, until completely mixed. Add vanilla. Stir in 1/2 cup of the flour, the baking soda and the salt. Beat in remaining flour alternately with water until well blended and smooth.

Pour into prepared pan. Bake for 35-40 minutes or until cake tests done. Cool in pan 10 minutes. Remove and cool completely. Ice with Ganache Glaze and whipped Ganache ruffles.

TAKE A BITE!



- 7 x 11 in. Sheet Pan, p. 172
- Tip 3, p. 132
- Light Cocoa Candy Melts™*, (1 bag needed), p. 114
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93

*brand confectionery coating

- Cut out "bite" from cake. Ice smooth. Let set. Cover "bite" area with waxed paper, place cake on a rack over drip pan; cover with melted Candy Melts. Let set. **HINT:** If melted candy is too thick, add 1 to 2 tablespoons of shortening.
- To make "stick": Cover a 1 ½ x 7 in. piece of cake board with gold Fanci-Foil. Insert in cake after set.
- Use remaining cooled candy to pipe tip 3 message. *Serves 35.*



MY HEART BELONGS TO CHOCOLATE


- 9 in. Heart Pan, p. 181
- Tip 125, p. 135
- Lt. Cocoa Candy Melts™*, (3 bags needed), p. 114
- Cake Board, Fanci-Foil Wrap, p. 126
- Chocolate Truffle Cake Recipe (p. 26)
- Truffle, Whipped Ganache, Ganache Glaze Recipes, p. 106

*brand confectionery coating

- Make 1-layer Chocolate Cake and Truffles.
- Cover cake with ganache glaze. Using whipped ganache, pipe tip 125 double ruffle on cake top. Edge base with tip 125 ruffle ribbon border.
- Position truffles on cake top. *Cake serves 10.*




Ashley

ELEGANT AIRE



- 16 in. Half-Round Pan, p. 176
- Tips 3, 5, 12, 68, 104, 127, p. 132-135
- Buttercup Yellow, Aster Mauve, Delphinium Blue, Juniper Green, Garden Tone Icing Colors Set, p. 122
- '94 Pattern Book (Fan Slats Pattern) p. 110
- 1 ½ in. Flower Nail No. 7, Florist Wire, p. 130
- Color Flow Mix, Meringue Powder, p. 123
- Cake Boards, Fanci-Foil Wrap, p. 126
- Royal, Buttercream Icings, p. 93
- Color Flow Icings, p. 108
- Using royal icing and tips 104 and 12, make 14 two-tone roses (p. 100), making these changes: When forming roses, wrap petals around rather than moving up and down; pipe more petals than usual so that roses look partially opened. Pinch ends of petals with finger dipped in cornstarch. Also, make 3 solid color roses and 10 rosebuds. For vines, cut florist wire in various lengths from 3-4 inches, curling some. Thin royal icing with water and paint on wires. Let dry. Using tips 3, 68 and following directions on page 101, pipe leaves on some wires. Make extras of all flowers, vines and leaves to allow for breakage. Let dry.
- Using Fan Slats Pattern, tip 3, Color Flow (p. 108) and Royal Icings, prepare 13 Fan Slats following directions on pg. 103. Set aside.
- Ice cake top and sides smooth.
- For bottom border, pipe a line of icing against the bottom edge of cake with tip 5. Then pipe tip 127 ruffle over the line of icing, piping 4 ruffles then a straight ribbon line. Pipe tip 3 triple drop strings with dots over the ribbon line.
- Add roses and vines as shown at bottom border. Position color flow pieces*, roses and vines on cake top. Pipe tip 68 leaves as needed at border and on cake top. *Serves 18.*

*Note: Buttercream icing will break down color flow. Position immediately before serving, or on a piece of plastic wrap cut to fit, on sugar cubes, or on mini-marshmallows.

HAPPY HOBBY HORSE

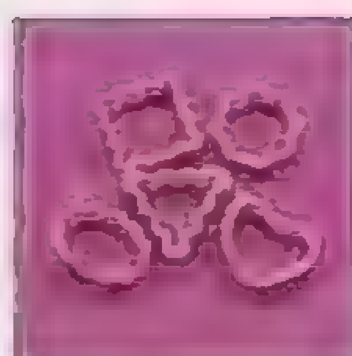


- Rocking Horse Pan, p. 186
- Tips 1, 3, 16, 18, 101, 125, 352, p. 132-135
- Buttercup Yellow, Aster Mauve, Delphinium Blue, Juniper Green, Garden Tone Icing Colors Set, p. 122
- 1 ½ in. Flower Nail No. 9, p. 130
- '94 Pattern Book (Antique Alphabet Pattern) p. 110
- Cake Board, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Buttercream, Royal Icings, p. 93

Note: Blue and Mauve colors combined produce the violet shade shown

- Using royal icing, make 16 violet and 16 blue tip 101 Apple Blossoms with tip 1 yellow dot centers. Make extras for breakage. Let dry.
- Ice cake background and sides smooth. With toothpick, mark Alphabet pattern on cake top; pipe-in using tip 3. Outline horse, rocker, saddle and bridle with tip 3 strings. Fill-in with tip 16 stars. Pipe tip 18 swirled shells for mane. Pipe-in tip 3 dot eye.
- Pipe tip 125 ruffle at base. Edge with tip 3 bead border. Add tip 1 dot flowers and vines.
- Pipe tip 3 vines and tip 352 leaves on cake top. Position flowers. *Serves 12.*

GARDEN OVALS



- Jelly Roll Pan, p. 178
- Bite-Size Geometric Cutters Set (Oval Cutter used), p. 116
- Tips 1, 224, 349, p. 132-135
- Buttercup Yellow, Aster Mauve, Delphinium Blue, Juniper Green, Garden Tone Icing Colors Set, p. 122
- Meringue Powder, p. 123
- Quick-Pour Fondant, Buttercream, Royal Icings, p. 93

Note: Blue and burgundy colors combined produce violet color shown.

- Using royal icing, make desired number of blue and violet tip 224 drop flowers with tip 1 centers. Let dry.
- Make your favorite firm-textured pound cake recipe in a Jelly Roll pan. Cool. To cut petit fours, imprint shape as far as possible with smallest oval cutter, then use knife to cut complete shape.
- Pour fondant over petit fours. When set, add tip 1 dots and lines to tops in patterns shown. Position flowers, securing with dots of icing if necessary. Pipe tip 349 leaves. *Each serves 1.*

WHOLEHEARTED WISHES



- 9 in. Heart Pan, p. 181
- Tips 1, 2B, 3, 7, 21, 101, 102, 224, 352, p. 132-135
- Buttercup Yellow, Delphinium Blue, Aster Mauve, Juniper Green, Garden Tone Icing Colors Set, p. 122
- Flower Nail No. 7, Flower Formers, p. 130
- Meringue Powder, p. 123
- Cake Board, Fanci-Foil Wrap, p.126
- Stamens, Yellow (1 pkg. needed), p. 130
- Buttercream, Royal Icings, p. 93
- With royal icing, in colors shown, make the following: 13 Primroses using tips 102, and 1; add stamens and dry on flower formers (see p. 000); 30 tip 224 drop flowers with tip 3 centers. Make extras to allow for breakage and let dry.
- Ice 2-layer cake smooth. Write tip 3 message. With toothpick, dot mark cake top edge into 12ths. Using ribbed edge of tip 2B, pipe vertical line at each dot mark. Edge base with tip 2B smooth side band. Pipe tip 101 ruffle over base band.
- Edge top with alternating tips 21 and 7 rope border. Pipe tip 3 vines on cake top; position flowers on cake top and at base, add tip 352 leaves. *Serves 12.*

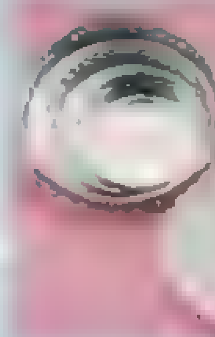
A Garden of Icing Flowers

LOFTY WISHES



- Up 'N Away Balloon Pan, p. 188
- Tips 2, 4, 7, 10, 46, 67, 103, 789, p. 132, 135
- Pink, Leaf Green Icing Colors, p. 122
- Bomboniere!® Instant Bow Ribbon, 5/16 in. Pink (1 pkg.), p. 146
- Flower Nail No. 9, p. 130
- Meringue Powder, p.123
- Cake Board, Fanci-Foil Wrap, p. 126
- Royal, Buttercream Icings, p. 93
- Using royal icing, make 9 tip 103 roses with tip 10 bases. Make extras to allow for breakage, let dry.
- Ice sides and background areas of cake smooth in white, balloon and basket bottom in pink. Outline using tip 4 strings, cover balloon with tip 2 cornelli lace. Add tip 46 two-tone basketweave; pipe tip 4 bead border around basket. Pipe tip 789 band across cake; add tip 2 message. Pipe tip 7 bottom bead border.
- Make an Instant Bow using 72 in. ribbon (see pg. 32). Remove string from remaining ribbon and cut 6 streamers in 4 to 8 in. lengths. Position roses and streamers on cake top, add tip 67 leaves. Position bow. *Serves 12.*

TIERS OF DELIGHT



- Round Mini Tier Set, p. 177
- Tips 2, 16, p. 132, 133
- Cake Board, Fanci-Foil Wrap, p. 126
- Floral Accents: Floral Spray Set (3 needed), Rosebuds (1 needed), Leaves (1 needed), p. 123
- Slenders Candles, p. 140
- Cake Dividing Set, p. 128
- Buttercream Icing, p. 93
- Ice 1-layer cakes smooth. Divide top tier into 8ths, middle and bottom tiers into 12ths. Pipe tip 2 triple drop strings between division marks. Add tip 16 top and bottom shell borders to all tiers.
- Assemble tiers. Position floral accents, add candles. *Serves 12.*

FLORAL BELLE




- Wonder Mold Kit, p. 185
- Tips 1, 5, 101s, 102, 349, p. 132-133, 135
- Pink, Leaf Green Icing Colors, p. 122
- Flower Nail No. 9, p. 130
- Meringue Powder, p. 123
- Freckle-Faced Doll Pick, p. 137
- Cake Board, Fanci-Foil Wrap, p. 126
- Bomboniere!® Instant Bow Ribbon, 5/16 in. Pink, p. 146
- Bomboniere!® Lace Bonnet, Round Basket, p. 148
- Buttercream, Royal Icings, p. 93
- Using royal icing, make 22 tip 101s roses with tip 5 bases. Make extras to allow for breakage, let dry.
- Fold brim back on bonnet and crease to secure. Cut an 18 inch piece of ribbon and remove string. Cut slots on opposite sides of hat top where brim meets cap and thread ribbon onto hat. Tie hat onto doll pick. Pipe royal icing into basket to fill; position roses, add tip 349 leaves. Set aside.
- Ice cake smooth. Push doll pick into cake, ice bodice smooth, pipe tip 1 dots. Position roses around neckline, add tip 349 leaves; pipe tip 101s ruffle at waist.
- Pipe tip 1 dots, strings, and leaves in a Queen Anne's Lace pattern randomly on cake. Add tip 102 double ruffle at base.
- Position basket on arm. *Serves 12.*



BASKETFUL OF BEAUTY



- Jumbo Muffin Pan, p. 175, 179
- Tips 2, 4, 44, 129, 131, 225, 349, p. 132, 134, 135
- Pink, Lemon Yellow, Leaf Green Icing Colors, p. 122
- Florist Wire, p. 130
- Cake Boards, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Bomboniere!® Instant Bow Ribbon 3/16" Pink, p. 146
- Buttercream, Royal Icings, p. 93
- Using royal icing, for each basket, make approximately 18 tip 129, 15 tip 131, and 20 tip 225 drop flowers with tip 2 dot centers. Make extras to allow for breakage and let dry.
- Make an Instant Bow using 18 in. ribbon (see pg. 32). Fold 3 Florist Wires in half, then bend into handle shape. Remove string from a separate 18 in. piece of ribbon. Pipe dots of royal icing on handle, then wrap ribbon around wire.
- Bake cupcakes without liners, cool. Cover side of cake with tip 4 vertical and tip 44 horizontal basketweave. Add tip 4 bottom and top rope border.
- Push in handle, tie-on bow. Attach flowers with dots of icing, pipe tip 349 leaves. *Each serves 1.*



A Garden of Icing Flowers

A Garden of Icing Flowers

FANCY PANSY PETIT-FOURS

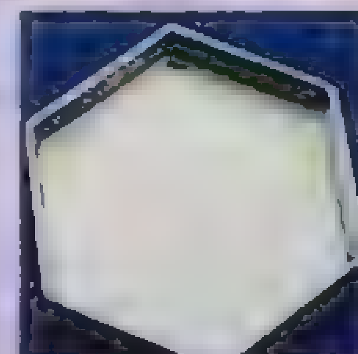


- Petite Heart Pan, p. 181
- Tips 1, 3, 59s, 349, p. 132-135
- Violet*, Royal Blue*, Lemon Yellow, Moss Green Icing Colors, p. 122
- Decorator Brush Set, p. 128
- Flower Nail No. 9, Glucose, p. 130
- Poured Fondant Recipe, p. 93
- Buttercream, Royal Icings, p. 93

*Violet and Royal Blue combined produce the violet shade shown.

- Using royal icing and tips 1 and 59s, make 1 pansy (see p. 102) for each cake (make extras to allow for breakage). Let dry.
- Prepare cakes for poured fondant (p. 93). Pour fondant over cakes and let set.
- Pipe tip 3 bottom bead border. Position pansy and add tip 349 leaves. *Each serves 1.*

GARDEN GIFT



- 12" Hexagon Pan, p. 177
- Tips 1, 3, 101, 101s, 225, 349, 364, p. 132-135
- Violet*, Lemon Yellow, Royal Blue*, Moss Green Icing Colors, p. 122
- Bomboniere!® Hexagon Box, p. 148
- Small Doves (1 package needed), p. 165
- Gazebo, p. 166
- Flower Nail No. 9, Florist Wire, Glucose, p. 130
- Meringue Powder, Glycerin, p. 123
- Cake Board, Fanci-Foil Wrap, p. 126
- Rolled Fondant Recipe, p. 94
- Buttercream, Royal Icings, p. 93
- Ribbon and lace, 2 yards of each

*Violet and Royal Blue Icing Colors combined produce the violet shade shown.

- Using royal icing, make: 25 tip 101s violets with tip 1 centers; 30 tip 101 violets with tip 1 centers; 40 tip 225 drop flowers with tip 1 centers. Make extras of all to allow for breakage; let dry.
- Prepare and cover 2-layer cake with rolled fondant icing (see p. 94). Pipe tip 364 shell base border. Wrap one 42 in. length of ribbon and lace around cake at center as shown, attach with icing. Make 2 bows out of 12 in. ribbon and lace. Attach one to side of cake with icing. Trim a 7 in. length of ribbon, wrap around box and glue in place. Twist florist wires around doves and secure to bow; attach with glue to top of gazebo.
- Position gazebo on cake top. Pipe tip 3 message on cake top. Position flowers with dots of icing at cake base and on gazebo. Add tip 349 leaves and tip 3 vines. Place hexagon box in gazebo. *Serves 24.*

HOW-TO MAKE AN INSTANT BOW:

Step 1: Cut the length of ribbon you need according to directions. Bring both ends together and uncover pull strings.

Step 2: Place a weight (scissors work well) on the table through bottom loop. This will free your hands—one to hold up string, the other to push down the ribbon. Tie a square knot to secure bow.

TYING A SQUARE KNOT:

Simply place the left string over the right string and tie. Then, place the right string over the left one and tie.

VIOLET VINES



- **10 In. Round Pan, p. 173**
- **Tips 1, 3, 59s, 65, 133, p. 132-135**
- **Violet*, Royal Blue*, Moss Green, Lemon Yellow Icing Colors, p. 122**
- **Flower Nail No. 9, p. 130**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Meringue Powder, p. 123**
- **Bomboniere!® Instant Bow Ribbon $^{5}/_{16}$ in. White (1 pkg. needed), p. 146**
- **Buttercream, Royal Icings, p. 93**

*Violet and Royal Blue icing colors combined produce the violet shade shown.

- Using royal icing, make approximately 110 tip 59s Violets in light and dark shades (see p. 102). Add tip 1 dot centers. Make extras to allow for breakage and let dry.
- Using Bomboniere!® ribbon, make one Instant Bow following directions on p. 32. Set aside.
- Ice two-layer cake smooth. On top of cake, mark 2 in. from outer edge of cake to form wreath area. Pipe tip 133 vines on top and around base of cake.
- Add message to cake top with tip 3. Position violets in clusters, securing with dots of icing if necessary. Add tip 3 vines and tip 65 leaves. Position bow. Position tip 65 leaves randomly on cake sides. Serves 24.



A Garden of Icing Flowers





AN ANGELIC APPEARANCE



- **Oval Pan Set (13 x 9 7/8 in. used), p. 177**
- **Tips 2, 3, 12, 14, 16, 19, 102, 103, 789, p. 132, 133, 135**
- **Creamy Peach, Leaf Green Icing Colors, p. 122**
- **'94 Pattern Book (Script Lettering Pattern), p. 110**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Meringue Powder, p. 123**
- **Decorator Brush Set, p. 128**
- **Lily Nail Set, Pearl White Stamens, p. 130**
- **7 in., 9 in. Disposable Pillars with Rings (1 pkg. each needed), p. 170**
- **Color Flow Mix, Meringue Powder, p. 123**
- **Frolicking Cherub, p. 164**
- **1 ¼ in. Green Silk Leaves, p. 165**
- **Color Flow Icing, p. 108**
- **Buttercream, Royal Icings, p. 93**
- **Medium-weight green florist wire**

- Using Color Flow Icing, Script Lettering Pattern and tip 2, outline and flow-in lettering (see p. 108). Let dry.
- Using royal icing, make Petunias (p. 102): fifteen tip 102, using 1 5/8 in. lily nail; twelve tip 103, using 2 ½ in. lily nail. Use tip 14 for centers. Push in stamens and let dry. Make extras to allow for breakage. Cut green florist wire into approximately ninety 7 in. lengths. To make tendrils, curl approximately ten wires by wrapping loosely around pillars. Using royal icing and tip 12, pipe a calyx (see p. 101) on bottom of petunia; insert wire and smooth with moistened decorator brush. Let dry. Attach 50 silk leaves to wires.
- Ice two-layer cake top and sides smooth in buttercream. Pipe a tip 789 smooth side band around base of cake; using toothpick, mark top of band every 2 in. Pipe tip 16 zigzag garlands 1 in. deep between marks; add tip 16 fleur-de-lis. Pipe tip 3 strings and dots on garland.
- Pipe tip 19 bottom shell border and top crown border (p. 103); add tip 3 overlapping dropstrings and dots.
- Using tip 12, pipe a small amount of royal icing into each pillar; insert floral wires. Position pillars in descending height; center cherub. Position color flow* lettering. *Serves 32.*

*Note: Buttercream icing will break down color flow. Position immediately before serving, or on a piece of plastic wrap cut to fit, on sugar cubes, or mini marshmallows

DOZENS OF ROSES



- **Roses Candy Molds, p. 112**
- **Tip 349, p. 133**
- **Willow Green Icing Color, p. 122**
- **Candy Melts™* —White, Yellow, Orange (1 bag each), p. 114**
- **Meringue Powder, p. 123**
- **Royal Icing, p. 93**

*brand confectionery coating

- To achieve softened colors of yellow and orange, add white to melted candy. Mold a variety of roses (see p. 106). Let set.
- Pipe tip 349 leaves on roses. *Each serves 1.*

BIRTHDAY BOWER



- **11 x 15 in. Sheet Pan, p. 172**
- **Tips 1, 2, 2A, 3, 8, 10, 21, 55, 59°, 102, 103, 349, p. 132-135**
- **Creamy Peach, Kelly Green, Lemon Yellow, Violet Icing Color, p. 122**
- **13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 126**
- **6 ½ in. Arched Pillars, p. 170**
- **Flower Formers, No. 9 Flower Nail, p. 130**
- **Small doves (1 pkg. needed), p. 165**
- **Meringue Powder, p. 123**
- **Royal, Buttercream Icings, p. 93**
- **Granulated sugar**

- Using royal icing: Make 5 tip 103 roses with tip 10 bases; 2 tip 102 roses with tip 8 bases; 7 tip 103 daisies with tip 3 centers; 9 tip 102 daisies with tip 3 centers. For pollen at center of daisy, add granulated sugar. Make 19 tip 59° violets with tip 1 centers: 6 tip 102 wild roses with tip 2 centers (p. 102). Let dry. Make extras to allow for breakage.
- Ice top and sides of cake smooth. Pipe tip 21 bottom shell and top reverse shell borders.
- Position pillars. With tip 2A, build up an arch on top between the two pillars. Pipe tip 3 vines on pillars. Position flowers; add tip 349 leaves. Attach doves with dots of royal icing.
- Add to corners of cake 1 rose and 2 daisies. Add tip 3 vines and tip 349 leaves. Pipe tip 55 message. *Serves 20.*

PEARLED PERFECTION



- **12 in. Petal Pan, p. 177**
- **Tips 3, 10, 12, 18, 103, 104, 352, p. 132, 133, 135**
- **Peach, Ivory, Willow Green Icing Colors, p. 122**
- **6 mm Pearl Beading* (1 pkg. needed), p. 165**
- **Flower Nail No. 9, p. 130**
- **14 in. White Separator Plate (from Crystal-Clear Cake Divider Set), p. 168**
- **Meringue Powder, p. 123**
- **Buttercream, Royal Icings, p. 93**

*Caution - Remove pearls before serving

- Using royal icing, make 15 two-tone spatula striped roses: 7 tip 104 with tip 12 bases; 8 tip 103 with tip 10 bases. Make extras to allow for break-age and let dry.
- Ice 2-layer cake smooth.
- Arrange pearl beading on cake as follows: Cut into four 23 in. lengths for cake top. Between petal divisions, drape one end into a 2 in. deep garland from right to left, place beading straight across cake top to opposite end and place another 2 in. deep drape from left to right. Repeat with remaining 3 beading lengths until all areas are covered.
- Pipe tip 3 dots on cake top and multiple drop strings between pearl drapes. Add tip 3 dots to string points.
- Pipe tip 18 zigzag bottom border, position remaining pearl beading to fit, trim. Place tip 103 roses around base; build up a mound of icing on cake top using tip 10 and position tip 104 roses. Add tip 352 leaves. *Serves 28.*

Rolled Fondant

WHITE ON WHITE



- Heart Mini Tier Pan Set, p. 181
- Tips 3, 5, 102, 104, 352, p. 132-134
- Cake Board, Fanci-Foil Wrap, p. 126
- Flower Nail No. 9, Glucose, p.130
- Glycerin, Meringue Powder, Clear Vanilla Extract, p. 123
- Rolled Fondant (1 recipe needed), p. 94
- Buttercream Icing, Royal Icing, p. 93
- Using royal icing, make 15 tip 102 roses with tip 5 bases. Make extras to allow for breakage and let dry.
- Prepare and cover mini tiers with rolled fondant (see pg. 94). Position 5 in. and 7 1/2 in. tiers on separator plates, 9 in. tier on cake board covered with Fanci-Foil Wrap.
- For bottom borders add tip 5 beads, tip 104 ruffle. Add tip 3 beads above ruffles. Randomly pipe tip 3 dots on top and sides of cake.
- Position roses and add tip 352 leaves. Assemble tiers. *Serves 12.*

PETAL PERFECT



- 12 in. Petal Pan, p. 177
- Tips 2, 4, 18, 224, 349, p. 132-134
- Lemon Yellow, Leaf Green Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- 4 in. Filigree Heart Frame, p. 166
- Glucose, p. 130
- Glycerine, Meringue Powder, Clear Vanilla Extract, p. 123
- Rolled Fondant Icing, (2 recipes needed), p. 94
- Royal, Buttercream Icings, p. 93
- Using royal icing, make 126 tip 224 drop flowers with tip 2 dot centers. Make extras to allow for breakage and let dry.
- Attach drop flowers to Filigree Heart Frame using royal icing. Let dry.
- Prepare and cover two-layer cake with rolled fondant (see p. 94).
- Add tip 2 message. Measure for drop strings: 2 1/4 in. and 3 1/4 in. from bottom of cake with a dot of icing. Attach flowers between dot marks.
- Use tip 4 for the following: Pipe double drop strings at petal points, add fleur-de-lis on cake top. Pipe tip 18 rosette bottom border. Attach a few flowers to rosettes; add tip 349 leaves. Position Heart Frame on cake top, secure with icing, if necessary. *Serves 28.*

FITTING TRIBUTE



- 6, 12 in. Hexagon Pans, p. 177
- Tips 2, 2B, 4, 10, 103, 352, p. 132, 134
- Ivory, Brown Icing Colors, p. 122
- Flower Nail No. 9, Glucose, p. 130
- Cake Board, Fanci-Foil Wrap, p. 126
- Meringue Powder, Glycerine, Clear Vanilla Extract p. 123
- Rolled Fondant (1 recipe needed), p. 94
- Buttercream, Royal Icing, p. 93
- Using royal icing, make 24 tip 103 roses with tip 10 bases. Make extras to allow for breakage and let dry.
- Prepare and cover single layer cakes with rolled fondant (see p. 94).
- Write tip 2 message. Pipe tip 2B ridged side bands around bottom of both cakes. Add tip 4 bead border and tip 2 dots.
- Position roses and add tip 352 leaves. *Serves 21.*



BOW TIED AND TRIMMED



- **10 in. Round Pan, p. 173, 176**
- **Tips 3, 7, p. 132**
- **Burgundy Icing Color, p. 122**
- **Cake Dividing Set, p. 128**
- **1 3/4 in. White Artificial Leaves (1 pkg. needed), p. 165**
- **Bomboniere!® Wired Shaping Ribbon, Violet/Pink (3 pkgs. needed), p. 146**
- **Bomboniere!® Party Favors Book (Tailed Bow and Poppy Instructions), p. 110**
- **Glycerin, Meringue Powder, Clear Vanilla Extract, p. 123**
- **Glucose, p. 130**
- **Rolled Fondant Icing (1 recipe needed) p. 94**
- **Royal Icing, p. 93**

- Prepare 2-layer cake and cover with rolled fondant following instructions on page 94. Using Cake Dividing Set, dot mark cake into 6ths. Pipe tip 7 bottom bead border; add tip 3 message.
- Cut Bomboniere!® Ribbon as follows: six 6 1/2 in. lengths for drapes; six 18 in. lengths for bows; one length each 8 in., 10 in., 12 in., 14 in., 16 in. for poppies. Assemble bows and poppies following instructions in Bombomiere!® Party Favor Book, p. 32, 33.
- Use royal icing to attach all decorations. Drape ribbon between division marks; position bows, poppies and leaves. *Serves 24.*

OVAL ELEGANCE



- **Oval Pan Set (7 3/4 x 5 5/8 in. and 13 x 9 7/8 in. pans used), p. 177**
- **Tips 2, 2A, 4, p. 132**
- **Creamy Peach Icing Color, p. 122**
- **8 1/2 x 6 in. Oval Separator Plate, p. 171**
- **Hidden Pillars, p. 170**
- **Cake Boards, Fanci-Foil Wrap, p. 125**
- **Glycerin, Clear Vanilla Extract, p. 123**
- **Glucose, p. 130**
- **Rolled Fondant Icing (1 recipe needed), p. 94**
- **Buttercream Icing, p. 93**
- **Candle tapers, silk or fresh flowers and greenery**

- Prepare 1-layer cakes and cover with rolled fondant, following instructions on page 94. Using toothpick, dot mark each tier every 2 1/4 in. around top.
- Decorate both tiers: Pipe a tip 2A line of icing for bottom borders; add tip 4 diagonal strings and tip 2 dots. Pipe tip 4 drop string 3/4 in. deep between division marks, overpipe with tip 2 string and pipe another drop string

Rolled Fondant Creations

A BREATHTAKING SOLO



- 10 in. Square Pan, p. 172
- Tips 3, 7, 102, 220, 352, p. 132-135
- Flower Nail No. 9, Glucose, p. 130
- Pink, Leaf Green Icing Colors, p. 122
- '94 Pattern Book (Side Drape Pattern), p. 110
- Kneeling Cherub Fountain, p. 164
- Meringue Powder, Glycerin, Clear Vanilla Extract, p. 123
- Rolled Fondant (1 ½ recipes needed), p. 94
- Cake Board, Fanci-Foil Wrap, p. 126
- Royal, Buttercream Icings, p. 93
- Ribbon

- Using royal icing, make 26 tip 102 roses with tip 7 bases. Make 21 tip 102 rosebuds. Make extras to allow for breakage. Let dry.
- Prepare two-layer cake; place on double cake board, and cover with rolled fondant, following instructions on pg. 94. For base border, roll fondant into 3 strips, 13 in. long. Braid and cut to 10 in. lengths for each side. Place along bottom.
- Place drape pattern on side of cake and use for a guide, imprinting design with tip 220 as a stylus. Repeat on all four sides. Pipe tip 3 drop strings and tip 3 dots to complete pattern.
- For top of cake design: Cut 5 in. circle from paper, lay on cake top and use for pattern, imprinting with tip 220 as a stylus. Add tip 3 dots just outside circle.
- Position buds with tip 3 calyxes in fountain. Position fountain on cake. Add roses and buds with tip 352 leaves on cake top.
- Position roses in each corner; trim with tip 352 leaves. *Serves 50.*

*For once-in-a-lifetime events,
create a masterpiece
they'll always remember.*

Special Occasions!





LOVE'S LUSTRE

- **Heart Pan Set (6, 9, 15 in. used), p. 181**
- **Tips 2, 4, 16, 17, 18, 21, 32, p. 132, 133**
- **Tuk-N-Ruffle, p. 127**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Pearl Beading*: 6mm (4 bags needed); 4 mm (1 bag needed), p. 165**
- **Heart Separator Plates: seven 7 in., two 11 in., p. 171**
- **Grecian Pillars: three 7 in., six 5 in., three 3 in.; Dowel Rods, p. 170**
- **Mini Bouquets, p. 154**
- **African-American Designer Bridesmaids/ Sapphire (4 needed); African-American Designer Groomsmen/Black Tux, (4 needed), p. 157**
- **Expression of Love Ornament, African-American Couple/ Black Tux, p. 152**
- **Buttercream Icing, p. 93**

*Remove pearls before cutting and serving

- Ice four single-layer 6 in. heart tiers smooth and position on separator plates. Ice smooth and prepare two-layer 9 and 15 in. tiers for pillar and stacked construction (see p. 104).
- Decorate 6 in. tiers: Dot mark top edge every 1 1/2 in. and mark 1 1/4 in. from bottom for center of scallop. Pipe tip 4 e-motion scallops between division marks. Pipe tip 18 bottom shell border; place one strand of 6mm pearls on top, one on bottom edge of shell border. Add three strands of 6mm pearls to top edge of cake.
- Decorate 9 in. tier: Dot mark top edge every 2 1/4 in. and mark 3 in. from bottom for center of scallop. Cut 4mm pearls into 6 in. lengths, form loops and position at division marks. Pipe tip 16 zigzag garland between loops; drape two strands 4mm pearls on garland. Pipe tip 4 bead hearts inside pearl loops. Add tip 32 shell bottom border with tip 2 inverted e-motion scallops. Add single strand 6mm pearls at bottom of shell border. Pipe tip 18 top shell border; add single strand 4mm pearls to inside edge of border.
- Decorate 15 in. tier: Decorate as 9 in. tier, using tip 17 for zigzag garland, tip 21 for top shell border, and 4mm and 6mm pearl strands draped on garlands. Pipe tip 17 scallops around edge of separator plate.
- At reception: position tiers on pillars; add Bridesmaids, Groomsmen, Mini Bouquets and Expression of Love ornament. *Serves 112.*



HEAVENLY TRIBUTE

- 8, 12, 16 in. Round Pans, p. 173, 176, 177
- 9, 12 in. Hexagon Pans, p. 177
- Tips 2, 2B, 3, 5, 44, 199, 362, 364, p. 132, 133, 135
- Leaf Green, Aster Mauve Garden Tone Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Flower Former Set, Florist Wire, p. 130
- Kolor-Flow Fountain; Crystal Stairway (2 needed); Flower Holder Ring, p. 167
- Crystal-Look Plates (two 17 in., one 9 in. needed), p. 171
- Crystal-Look Spiked Pillars (four 9 in. needed); Crystal-Look Pillars (four 13³/₄ in. needed); Dowel Rods, p. 170
- Designer Bridesmaids/Light Mauve and Groomsmen/Black Tux, p. 157
- Angel Duet (6 sets needed), p. 164
- Blossom Tier Top, p. 155
- Bomboniere!® Tulle — White, Dotted White, Lace Scalloped Edge White, (1 pkg. each needed), p. 147
- Bomboniere!® "Pearl" Sprays, (6 pkgs. needed), p. 148
- Artificial White Leaves; 6 mm Pearl Beading, p. 165
- Decorator Brush Set, p. 128
- Dedication Ornament, p. 152
- Royal, Buttercream Icings, p. 93
- Waxed paper, hot glue gun, styrofoam, 48 in. of 1¹/₄ in. wide ribbon, satin material

- Several days before (up to 2 weeks), make 94 royal icing bands using tips 2, 2B (ridged side) and 44. (see p. 103).
- Assemble Floral Ring: Cut styrofoam to fit floral ring and place inside; glue ribbon and pearl beading along outside edge. Thin Leaf Green Icing Color with water, paint edges of artificial leaves, glue florist wire pieces onto leaves, let dry. Separate pearl sprays into bunches of 3. Gather tulle at center to create puffs, secure with florist wire at gathered end. Push completed puffs, leaves, and pearl spray bunches into styrofoam in floral ring. Set aside.
- Cut and position satin on bottom of 17 in. Crystal-look plate. Glue pearl beading around inside edge of plate.
- Prepare 2-layer cakes for pillar and stacked construction (8 in. round, 12 in. hexagon and 16 in. round for fountain cake; 9 in. hexagon and 12 in. round for side cake), see p. 104.
- Pipe tip 364 bottom shell borders on all cakes.
- Decorate hexagon tiers: Pipe three rows of tip 3 beads at corners, add tip 362 top shell borders. Center one large band horizontally at bottom of each side. For 12 in. tier, add two smaller bands just above top edge of middle band. Position angels, pipe tip 5 fleur-de-lis.
- Decorate round tiers: Position large bands vertically every 1¹/₄ in. around base of cake. For top border, pipe tip 362 shell and tip 199 crowns. Add tip 2 dots at crown points. Add tip 5 fleur-de-lis above bands. Using royal icing, pipe tip 3 triple drop strings and dots between bands. **Note:** stringwork is very delicate and may break when cake is transported. Make certain to bring extra royal icing to reception for repairs.
- At reception: Position tiers on pillars, Kolor-Flo Fountain, Floral Ring, and Stairs; Position Bridesmaids, Groomsmen, Dedication Ornament and Tier Top. *Serves 228.*



GAZEBO ENCHANTMENT

- 8, 12, 16 in. Round Pans, p. 173, 176
- Tips 4, 10, p. 132
- Aster Mauve Garden Tone Icing Color, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Gazebo Wedding Cake Kit, p. 166
- Cake Dividing Set, p. 128
- Glucose, p. 130
- Glycerine, Clear Vanilla Extract, p. 123
- Arched Tier Set, p. 169
- 6 1/2 in. Arched Pillars (1 pkg. needed), Dowel Rods, p. 170
- Kolor-Flo Fountain, Flower Holder Ring, p. 167
- 10 in. Separator Plates (2 needed), p. 171
- Allure Ornament, p. 152
- Rolled Fondant Icing, p. 94
- Buttercream Icing, p. 93
- Silk flowers, greenery

- Cover 2-layer cakes with rolled fondant following instructions on p. 94. Prepare cakes for pillar and stacked construction (see p. 104).
- Using Cake Dividing Set, dot mark all tiers 1 3/4 in. up from base as follows: 16 in. tier into 16ths, 12 in. tier into 12ths, 8 in. tier into 8ths.
- Decorate all tiers: Use tip 4 and pipe drop strings between division marks; add fleur-de-lis and dots. Pipe tip 10 bottom bead border; add tip 4 strings around beads.
- At reception: Position tiers on pillars; add Kolor-Flo Fountain, Flower Holder Ring, flowers and greenery. Assemble Gazebo, following kit instructions. Position Allure ornament. *Serves 156.*

Note: The top tier is often saved for the first anniversary. The number of servings does not include the top tier.



FLOWERING ROMANCE

- **Oval Pan Set (3 largest pans used), p. 177**
- **Tips 1, 2, 3, 4, 10, 48, 59s/59°, 65, 66, 67, 102, 103, 129, 224, 363, p. 132-135,**
- **Buttercup Yellow, Aster Mauve, Delphinium Blue, Juniper Green Garden Tone Icing Colors, Violet Icing Color, p. 122**
- **Flower Nail No. 9, Flower Former Set, Yellow Stamens, p. 130**
- **Meringue Powder, p. 123**
- **Cake Boards, Fanci-Foil Wrap p. 126**
- **Tuk-N-Ruffle, p. 127**
- **11 1/2 x 8 1/2 and 14 1/2 x 10 3/4 Oval Separator Plates (1 of each size), p. 171**
- **7 in. Disposable Pillars (2 pkgs. needed), p. 170**
- **Heart Duo Ornament, p. 160**
- **Buttercream, Royal Icings, p. 93**
- **Waxed paper squares**
- Use royal icing for all flowers. Make drop flowers: 60 tip 224 with tip 2 centers, 50 tip 129 with tip 3 centers. 45 tip 102 Apple Blossoms with tip 2 centers. 45 tip 59s/59° Violets with tip 1 centers. 40 tip 103 Primroses (20 Blue, 20 Yellow) with tip 1 centers (add flower stamens). 18 tip 103 two-tone Roses with tip 10 bases. Make extras of all to allow for breakage and let dry.
- Prepare 2-layer cakes for push-in leg construction (see p. 104).
- To determine starting and ending points of basketweave on each oval tier, mark midpoint at both ends and measure top edge of cake on one side and bottom edge of cake on opposite side using the following measurements: for top tier, measure 2 1/2 in. on both sides of midpoint; for middle tier, measure 3 in. on both sides of midpoint; for bottom tier, measure 3 1/2 in. on both sides of midpoint. Mark with dots of icing. Using toothpick, connect dot marks at opposite sides of cake with a diagonal line. Basketweave will go below this line.
- Cover marked area with tips 48 horizontal ridged side and 363 vertical basketweave. Using tip 363 add rope border along basketweave area and bottom shell border. Pipe tip 4 top bead border and add tip 3 bead hearts to cake sides.
- Position flowers, add tip 2 vines and tips 65, 66, and 67 leaves.
- At reception: Assemble tiers on pillars, being certain to alternate basketweave direction. Position Heart Duo Ornament. *Serves 116.*

IN THE GARDEN

- 8, 10, 12, 16 in. Round Pans, p. 173, 176
- Tips 3, 5, 8, 10, 12, 102, 103, 104, 352, p. 132, 133, 135
- Juniper Green Garden Tone Icing Color, p. 122
- Flower Nail No. 7, p. 130
- Garden Cake Stand, Satellite Garden Cake Stands, p. 168
- 15 pc. Pattern Press Set, p. 128
- Cake Dividing Set, p. 128
- Perfection Ornament, p. 151
- Decorator Preferred Separator Plates (one each 10, 14, 18 in., two 12 in.), p. 171
- Meringue Powder, p. 123
- Buttercream, Royal Icings, p. 93
- Fresh or silk flowers and greenery

- Make roses using royal icing: ten tip 104 with 12 bases; fifty-six tip 103 with tip 10 bases; thirty-eight tip 102 with tip 8 bases; and 40 tip 103 rosebuds. Make extras to allow for breakage and let dry.
- Ice one 8, two 10, one 12, and one 16 in. two-layer cakes on cake boards and position atop plates.
- Using Cake Dividing Set, mark 8 in. cake into 12ths; 10 in. cakes into 6ths; 12 in. cake into 8ths; 16 in. cake into 24ths.
- Decorate 8 in. and 16 in. tiers: Using small horizontal "c" from Pattern Press Set, imprint pattern at dot marks, 3/4 in. from top of cake, then alternating next design at 1 1/2 in. up from bottom of cake. Outline with tip 5 strings, overpipe with tip 3. Add tip 3 double drop strings and dots. Pipe tip 5 top bead border and tip 8 bottom bead border. Position one tip 102 and two tip 103 roses at every other division mark. Add tip 352 leaves.
- Decorate 12 in. and two 10 in. tiers: Center and imprint horizontal "c" designs on cake sides at division marks 3/4 in. from top of cake and 1 1/2 in. up from bottom of cake; imprint an additional design angled on each side of top imprint. Outline with tip 5, overpipe with tip 3. Add tip 3 drop strings and dots. Pipe tip 5 top bead border, tip 8 bottom bead border. Position one tip 104, two tip 103, two tip 102 roses and four tip 103 rosebuds at every other division mark. Add tip 352 leaves.
- At reception: Place 8, 12, and 16 in. tiers on Garden Cake Stand; two 10 in. tiers on Satellite Garden Cake Stands. Position ornament, arrange flowers and greenery on tier tops. *Serves 234.*





HONEYMOON BOUND!



- T-Shirt Pan, p. 189
- Tips 1, 1D, 2, 4, 7, 13, 16, 101, 102, 352, 364, p. 132-135
- Delphinium Blue, Buttercup Yellow, Juniper Green Garden Tone Icing Colors, Black Icing Color, p. 122
- Flower Nail No. 9, p. 130
- '94 Pattern Book (Couple and Tire Patterns), p. 110
- 6-Pc. Round Nesting Cookie Cutters (4 in. cutter used), p. 117
- Cake Boards, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Bomboniere!® 5/16 in. Blue Instant Bow Ribbon (1 pkg. needed), p. 146
- Roll-Out Cookie Dough Recipe, p. 108
- Royal, Buttercream Icing, p. 93
- Using royal icing, make 22 tip 102 roses with tip 7 bases. Make 27 tip 101 apple blossoms with tip 1 dot centers. Make extras to allow for breakage and let dry.
- With 4 in. round cutter, cut and bake 9 tires from cookie dough. Immediately after removing from oven, cut 6 cookies in half and use Wheel Pattern to form right side for tires on bottom of car.
- Ice 3 whole cookies together for spare tire and two sets of 6 half cookies together for back tires. Pipe three sets of tip 364 zigzag rows for bottom of back tires. For spare tire pipe one row of tip 364 zigzag and tip 4 white center. Smooth center with finger dipped in cornstarch. Add elongated tip 4 beads for spokes on tire.
- Ice sides and window of car smooth with spatula. With tooth-pick, trace Couple Pattern. Outline silhouettes with tip 2 strings.
- Outline window and top edge of car with tip 4 strings. Cover car with tip 16 stars, couple with tip 13 stars.
- Position tires. Cut nine 9 1/2 in. lengths of ribbon (pull out and discard white thread) and position in random manner on spare tire. Pipe tip 1D banner over streamers. Pipe tip 2 message.
- Position roses and apple blossoms and pipe tip 352 leaves. *Serves 12.*

A DAY OF THEIR OWN



- Six-Cup Standard Muffin Pan, p. 175, 179
- Tips 2, 3, 13, 101s, 349, p. 132, 133, 135
- Aster Mauve, Juniper Green Garden Tone Icing Colors, p. 122
- Doilies, p. 126
- Bomboniere!® Wedding Couple with Grey Tuxedo, p. 148
- Buttercream Icing, p. 93
- Ice cakes smooth. Divide each cake into 8ths.
- Pipe tip 3 zigzag garland between division marks; add tip 2 triple drop strings. Add tip 13 c-motion shell top border. Pipe tip 101s rosebuds and tip 349 leaves at garland points.
- Pipe tip 13 bottom shell border with tip 101s flutes between shells. Position wedding couple. *Each serves 1.*



Bridal Shower

A WEDDING CRUISE



- Horseshoe Pan, p. 189
- Tips 2, 16, 18, 48, 129, 225, 352, p. 132-135
- Buttercup Yellow, Aster Mauve, Juniper Green, Delphinium Blue Garden Tone Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Piping Gel, Meringue Powder, p. 123
- Disposable Decorating Bags, p. 129
- Seed Pearl Heart, p. 166
- Bomboniere!™ Wedding Couple with Black Tuxedo, 3 in. Pearl Swan, Pearl Hearts, Jordan Almonds, Rubber Bands, p. 148
- Bomboniere!™ Tulle Circles, Dotted Pink, p. 147
- Buttercream, Royal Icing, p. 93
- Using royal icing, make drop flowers: 40 tip 129 in Aster Mauve with tip 2 dot centers and 43 tip 225 in Buttercup Yellow with tip 2 dot centers. Make extras to allow for breakage and let dry.
- Using royal icing, prepare heart. Pipe tip 48 band around opening, using tip 2, add bead hearts and message. Let dry.
- Make favors: Place 3 almonds in center of tulle circle. Twist and secure with rubber band. Add tulle over almonds again and place in swan. Twist 2 pearl hearts together and push wire end into swan.
- Ice cake top and sides smooth. Using a cut bag, cover top with blue-tinted piping gel. Pipe tip 16 top shell, and tip 18 bottom c-motion shell borders. Pipe tip 2 bead hearts at bottom. Position flowers around cake top; add tip 352 leaves.
- Attach heart to cake with dots of icing. Place couple in swan and position on cake top. Arrange favors. *Serves 12.*

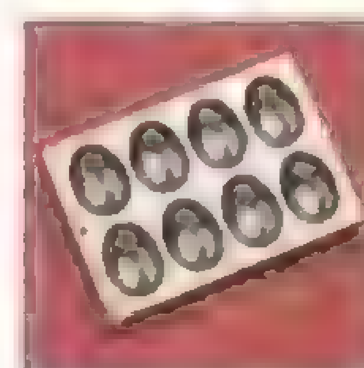


READY FOR THE UPS AND DOWNS



- Up 'N Away Balloon Pan, p. 188
- Tips 1A, 3, 4, 7, 16, 127, p. 132, 133, 135
- Sky Blue, Pink, Lemon Yellow, Brown, Copper Icing Colors, p. 122
- 6 pc. Nesting Round Cookie Cutter Set, p. 117
- '94 Pattern Book (Baby Body and Seat Pattern), p. 110
- Cake Board, Fanci-Foil Wrap, p. 126
- Baby Rattles, p. 137
- Bomboniere!© White Baby Shoes, p. 147
- Buttercream Icing, p. 93
- Ice background top and cake sides smooth. With toothpick, mark Seat and Baby Body Patterns. Using largest round cookie cutter, imprint on cake top for face. Ice seat and face smooth; outline face, body, seat with tip 3 strings.
- Fill in body with tip 16 stars. Pipe tip 127 ruffle for bonnet; add tip 3 bead trim and string tie. Pipe tip 7 ears and nose (flatten with finger dipped in corn-starch). Add tip 3 eyes, eyebrows, hair; outline and fill-in mouth.
- Pipe tip 4 beads along top edge and leg openings of seat; add rope trim and dots on seat. Add tip 7 zig-zags for bracket at cake top, add tip 3 dots and message. Position rattle and pipe tip 7 hands with fingers.
- For bottom border, pipe tip 7 beads; overpipe with tip 127 ruffle, add tip 16 shell border. Using tip 1A and heavy pressure, pipe out a line of icing for each leg. Add tip 16 star pants and tip 3 bead trim. Position shoes on legs and push into cake. *Serves 12.*

BABY BEAR EXPRESS!



- Mini Egg Pan, p. 184
- Tips 4, 16, p. 132-133
- Pink, Sky Blue Icing Colors, p. 122
- Teddy Bear Candles, p. 143
- Buttercream Icing, p. 93
- Candy Discs
- To assemble carriage: Cut one egg in half and place cut end on top half of whole egg to create "hood". Ice inside smooth with spatula. Cover outside of carriage with tip 16 stars. Add tip 4 bead border around edge. Pipe tip 16 bow.
- To make wheels: Pipe tip 16 rosette where wheels will go. Position candy discs on rosettes. Cover candy discs with tip 4 beads. Place candle in carriage. *Each serves 1.*

STORK'S SURPRISE!



- 6, 12 in. Round Pans, p. 173, 176
- Tips 1, 3, 5, 8, 12, 13, 16, 233, p. 132, 133
- Sky Blue, Lemon Yellow, Leaf Green, Pink, Brown, Copper Icing Colors, p. 122
- '94 Pattern Book (Stork Feet, "Baby" & "Welcome" Lettering), p. 110
- House Perimeter Cookie Cutter, p. 117
- Cake Circles (6 and 12 in.), Fanci-Foil Wrap, p. 126
- Bomboniere!© Top Hat & Cane, (only Top Hat used), Round Basket, p. 148
- Scrolls, p. 166
- Wooden Dowel Rods, p. 170
- 4½ in. Lollipop Sticks, p. 114
- 14 in. Plate, two 6½ in. Columns, six Glue-on Plate Legs, Bottom Column Bolt (from Tall Tier Stand Set, all sold separately); Cake Corer Tube, p. 168
- Cake Divider Set, p. 128
- Meringue Powder, p. 123
- Buttercream, Royal Icings, p. 93
- Large gumball, cotton balls, block styrofoam



Special Deliveries

- Several days ahead, begin to assemble stork out of royal icing (see at right).
- Using royal icing, cover inside of basket, fill with cotton balls, pipe tip 8 pillow and ball of icing head with tip 1 facial features. Add tip 8 zigzags for blanket. Use royal icing and Lettering Patterns for the following: Pipe tip 5 "Welcome". Pipe tip 8 "Baby", add tip 5 dots. When dry, attach "Baby" lettering to lollipop sticks with royal icing. Let dry.
- Use buttercream icing for all remaining decorating. On cake circles, mark and remove center where column and bolt will fit. Ice two-layer cakes smooth on prepared cake circles; remove cake center using Cake Corer Tube. Dowel rod bottom tier; glue legs on 14 in. plate and position prepared cake on plate. Stack and assemble tiers with remaining 6 1/2 in. column and Bottom Column Bolt.
- Attach column with stork to column in cake; ice column smooth to match cake. On bottom tier, use Cake Divider and divide cake into 6ths. Imprint houses with cookie cutter. Outline with tip 3 strings, fill-in with tip 13 stars. For trees, pipe tip 3 string trunk and tip 3 rosettes for leaves. Add tip 5 zigzag clouds. Pipe bottom border with tip 233 pull-out grass. On top tier: Pipe tip 8 zigzag clouds. On both tiers, pipe tip 5 top bead border; add tip 8 bead border to base of top tier and around stork's column.
- Pipe tip 5 dots on top tier to secure "Welcome" lettering. Push lollipop sticks with "Baby" lettering into bottom tier. Position basket on stork's beak.

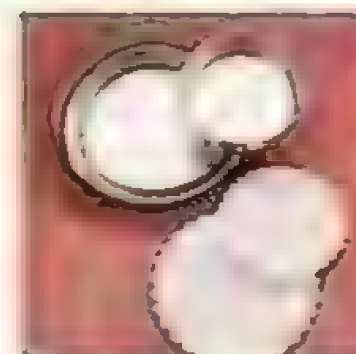
Serves 38.



To Figure Pipe Stork

Using Pattern, pipe tip 8 feet; set aside. Use one dowel rod full length and another cut to 6 in. length. Fill a decorating bag with royal icing and, using tip 12, pull rods through tip in a back and forth motion. Let dry. Push one 6 1/2 in. column in styrofoam block; align dowel rods at one end and tape to top of column at midway point of longest rod. Cut a hole through both sides of gumball for the head, and fit on single end of dowel rod, leaving 1 1/2 in. showing for beak. Build up stork body around middle and neck area using thick consistency royal icing; push scroll into each side for wings. Let dry completely for 1 day. When dry, cover head with tip 16 stars and body and wings with tip 16 pull-out stars. Add tip 3 eyes. Using tip 3, pipe beak on dowel rod and shape with fingers dipped in cornstarch. Attach feet and top hat with icing. Let dry for an additional day. Position basket.

CHARMED LIFE TOGETHER



- Round Mini Tier Pan Set, p. 177
- Tips 2, 10, 16, 103, 352, p. 132-135
- Golden Yellow Icing Color, p. 122
- Cake Dividing Set, p. 128
- Flower Nail No. 9, p. 130
- Cake Boards, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Petite Dainty Charm Ornament, p. 158
- Harvest Cherub Separator Set, p. 169
- Buttercream, Royal Icings, p. 93
- Fresh flowers and greenery

- Using royal icing, make 6 tip 103 roses with tip 10 bases. Make extras to allow for breakage and let dry.
- Ice 2-layer cakes smooth. Using cake dividing set, dot mark all tiers into 8ths. Measure and mark 1 in. down from top cake edge for garland. Measure and mark a circle on each cake top. For top and middle tier measure ½ in. from cake edge. For bottom tier measure 1 in. from cake edge.
- Pipe tip 103 double swag drapes between division marks on all tiers (Note: pipe bottom swag first). Cover area from swag to marks on cake top with tip 2 cornelli lace. Using tip 16, add shell border on top of cake and bottom shell border. Position roses on center of cake top and add tip 352 leaves.
- Assemble tiers, position on Harvest Cherub Separator Set. Position Petite Dainty Charm Ornament on cake top. Add flowers and greenery. *Serves 24.*

SWEET HEART



- Heart Pan Set (15 in. pan used), p. 181
- Tips 1D, 2, 3, 5, 12, 48, 67, 104, 124, p. 132, 133, 135
- Pink, Moss Green Icing Colors, p. 122
- 1994 Pattern Book (Script Pattern), p. 110
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93

- Ice two-layer cake smooth. Add tip 3 message. Using tips 104, 124, and 67, pipe a Sweet Pea Border on cake top (see p. 103).
- To pipe bevel-look bottom border: Pipe tip 12 line of icing; overpipe with tip 1D smooth side band, add tip 48 ridged side band above. Pipe tip 2 alternating color lattice work (p. 103). Add tip 2 beads to top and bottom of tip 48 band. Pipe tip 5 beads at bottom of lattice. *Serves 46.*

CELEBRATING YEARS OF LOVE



- 9 x 13 in. Sheet Pan, p. 172, 174-176
- Heart Mini-Cake Pan, p. 181
- Tips 3, 16, 18, p. 132, 133
- Creamy Peach Icing Color, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- All-Occasion Script Pattern Press Set, p. 128
- Bomboniere!® Instant Bow Ribbon, 5/16 in. White (4 pkgs. needed), p. 146
- Bomboniere!® Gold Anniversary Bands, p. 148
- Small Doves, p. 165
- Buttercream Icing, p. 93

- Make Instant Bows (see p. 32) using the following ribbon lengths: one using 3 yards, four using 2 yards each, one using 1 yard. Remove string from remaining ribbon, cut ribbon into various 4-14 in. lengths for streamers and tie onto largest bow. Tie two gold bands onto smallest bow. Set aside.
- Ice sheet and heart cakes smooth.
- Divide sheet cake sides every 3 in.; mark 1½ in. up from bottom between division marks. Pipe tip 16 zigzag garland, add tip 3 double drop strings. Pipe tip 18 bottom and tip 16 top shell borders.
- Imprint messages on all cakes using Pattern Press Set and outline using tip 3 strings. On Hearts, pipe tip 16 bottom shell and top c-motion shell borders.
- Position Doves on Heart Cakes and place on sheet cake top. Attach bows using dots of icing, if necessary. *Serves 16.*

Hearts To Honor





Special Anniversaries

SILVER CELEBRATION
- 9, 10 in. Ovencraft Round Pans, p. 176
- 7 in., Round Pan, p.173, 176
- Tips 1D, 3, 8, 12, 14, 48, 102, 103, 104, 127, p. 132, 133, 135
- Delphinium Blue Garden Tone Icing Color, p. 122
- '94 Pattern Book (Large and Small Scallop Patterns), p. 110
- Lily Nail Set, p. 130
- Cake Boards, Fanci-Foil Wrap, p. 126
- Tuk-N-Ruffle, p. 127
- Cake Divider Set, p. 128
- Crystal-Clear 9 in. Twist Legs; 8, 12 in. Plates, p. 168
- 1 7/8 in. Silver Foil Leaves (1 pkg. needed), p. 165
- Pearl White Stamens (2 pkgs. needed), p. 130
- Pearl Beading*-6mm (2 pkgs), 4mm (1 pkg.), p. 165
- Dowel Rods, p. 170
- Meringue Powder, p. 123
- Edible Glitter, p. 130
- 25th Anniversary Couple, p. 162
- Love Endures 25th Anniversary Ornament, p. 162
- Royal, Buttercream Icings, p. 93

*Remove pearls before cutting and serving.

- Using royal icing and 1 5/8 in. lily nail, make 18 tip 102, 18 tip 103, and 9 tip 104 spatula striped (see p. 94) Petunias with tip 14 centers; add pearl stamens, sprinkle with edible glitter. Make extras to allow for breakage and let dry.
- Prepare 2-layer cakes for push-in pillar and stacked construction (see p. 104). Dowel rod 9 in. base cakes where 10 in. cake will set.
- Decorate four 9 in. base cakes: Pipe tip 1D band around top side edge; add 6mm pearl beading to top edge of cake and 4mm pearl beading to bottom edge of band. Using toothpick, dot mark top edge of band every 1 1/2 in. Pipe tip 3 double drop strings between marks (drop longest string 1 in. deep, to bottom of band). Pipe another section of 1 in. deep triple drop strings below, positioning between top drop strings. Add tip 3 dot at top of each drop string. Pipe tip 12 bottom bead border; add tip 127 double ruffle bottom border. Position 6mm pearl beading at top edge of ruffle.
- Using Cake Dividing Set, dot mark 7 and 10 in. tiers into 4ths. Using Scallop Patterns (Large for 10 in., Small for 7 in.), mark pattern between division marks. Outline using ridged side tip 48; following outline, pipe tip 3 double drop strings and dots at points. Pipe tip 48 shell motion top border and tip 8 double bead bottom border; add 6mm pearl beading. Pipe tip 8 beads and add 6 mm pearls around base of pillars on 10 in. tier.
- Position base cakes with Tuk-N-Ruffle on foil-covered sturdy corrugated board or plywood base, assemble tiers, add flowers and foil leaves. Position 25th Couple and Love Endures Ornament. *Serves 185.*

Note: Wedding Cake-size servings



A GOLDEN MOMENT
- 8, 12, 16 in. Round Pans, p. 173, 176
- Tip 3, p. 132
- 6 mm Pearl Beading (3 pkgs. needed), 4 mm Pearl Beading (1 pkg. needed), p. 165
- Cake Circles, Fanci-Foil Wrap, p. 126
- Crystal Clear Cake Dividing Set Plates (1 each 10 and 14 in. needed), 9 in. Twist Legs (8 needed), p. 168
- Cake Dividing Set, p. 128
- Bomboniere!® Gold Lamé Wired Shaping Ribbon (6 pkgs. needed), p. 146
- Bomboniere!® Favor Saucers (2 pkgs. needed), p. 148
- Bomboniere!® Party Favor Book (Tailed Bow Instructions), p. 110, 145
- Tuk-N-Ruffle, White, p. 127
- Pearl Tier Tops (2 needed), p. 155
- 1 7/8 in. Gold Foil Leaves, p. 165
- 50 Years of Happiness Ornament, p. 162
- Buttercream Icing, p. 93
- Hot glue gun
- Make 18 Tailed Bows using 24 in. of Wired Shaping Ribbon for each and following instructions in Bomboniere!® Party Favor Book, p. 33. Hot glue each bow to the inside edge of a favor saucer. Wrap plates and base tier board in gold Fanci-Foil; add Tuk-N-Ruffle to base tier board. Add gold foil leaves to Pearl Tier Toppers.
- Prepare 2-layer cakes for push-in leg construction (see p. 104). Using Cake Dividing Set, dot mark 8 in. tier into 4ths, 12 in. tier into 6ths, 16 in. tier into 8ths. Mark 2 in. down from top edge between division marks on all tiers.
- On all tiers: Drape 6 mm pearl beading 2 in. deep between division marks; drape 4 mm beading 1/2 in. above. Add 6 mm pearl beading to top and bottom borders. Pipe tip 3 beads around pillars. Attach prepared Tailed Bows to division marks with dots of icing.
- Assemble tiers. Position ornament and tier toppers. *Serves 181.*

Note: Wedding cake-size servings


HAPPY FATHER'S DAY
DAD


...BEST...
...PERFORMANCE...
...BY·A·PARENT...



Mother's Day and Father's Day!

GLAD HE'S MY DAD



- Little Mouse Pan, p. 186
- Tips 2, 4, 6, 16, 18, p. 132, 133
- Royal Blue, No-Taste Red, Golden Yellow, Copper, Brown Icing Colors, p. 122
- '94 Pattern Book (Boy with Dad), p. 110
- Message Cake Pick, p. 138
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Ice cake top and sides smooth. Using toothpick, mark pattern on cake top. Outline dad and boy with tip 4 strings. Pipe-in eyes, mouths, tongues and Dad's eyes with tip 6 (smooth with finger dipped in cornstarch). Cover dad and boy with tip 16 stars, overpiping on the following areas to build-up: boy's face, arm, hand and shirt. Add tip 16 pull-out star hair and tip 4 outline eyes on boy.
- Pipe tip 18 star bottom border. Add tip 2 message on Cake Pick, insert into cake. *Serves 12.*

PRECIOUS MOMENTS™



- Precious Moments Pan, p. 191
- Tips 3, 16, 21, 104, p. 132, 133
- Golden Yellow, Copper, Pink, Violet, Leaf Green, Black Icing Colors, p. 122
- Meringue Powder, p. 123
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream, Royal Icings, p. 93
- Using royal icing, make 8 tip 16 star flowers with tip 3 dot centers. Make extras to allow for breakage and let dry.
- Ice cake smooth. Outline hands, foot, face, facial features, dress, apron and bow with tip 3 strings. Pipe tip 16 stars for face, hands, dress and apron. Using tip 3, pipe-in eyes, cake and candles (smooth with finger dipped in cornstarch). Pipe tip 16 side-by-side stripes for hair. Add tip 104 ruffle at neck and wrist. Pipe tip 3 triple dot pattern randomly on dress. Add tip 21 shell bottom border with tip 104 flutes. Position flowers. *Serves 12.*

AND THE WINNER IS...



- Handsome Guy Pan, p. 192
- 8 in. Round Pan, p. 173, 176
- Tips 1D, 2, 2B, 5, 8, 13, 16, p. 132-134
- Brown, Golden Yellow Icing Colors, p. 122
- 6-Pc. Nesting Star Cookie Cutter Set (4 1/2 in. cutter used), p. 117
- Cake Board, Fanci-Foil Wrap, p. 126
- Roll-Out Cookie Dough Recipe, p. 108
- Buttercream Icing, p. 93
- With 4 1/2 in. star cutter, cut 1 star from cookie dough. Bake and cool. Cover with tip 16 stars.
- Bake one 8 in. round cake. Cut in half and stack together, ice smooth. Pipe tip 1D band on top and bottom of cake. Add an additional tip 2B band on bottom. Add tip 5 dots and top bead border. Add tip 8 bottom bead border.
- Trim area above shoulders on Handsome Guy cake. Ice background areas smooth. Outline shadow areas and facial features with tip 13 stars. Fill in body and face with tip 16 stars. Position star cookie and overpipe hand with tip 16 stars.
- Print tip 2 message. *Serves 18.*


CLASS OF 94
Congratulations
Sharon

A YEAR TO CELEBRATE

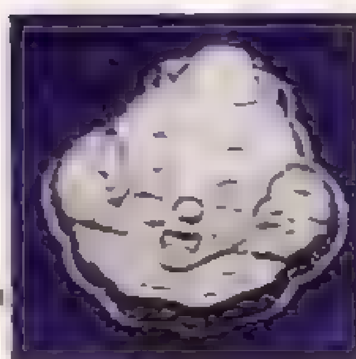


- 12 x 18 in. Sheet Pan, p. 172
- 6 in. Round Pan, p. 173, 176
- Numbers Pan Set, p. 192
- Tips 3, 6, 12, 104, 352, 362, p. 132-135
- Moss Green, No-Taste Red Icing Colors, p. 122
- Flower Nail No. 7, p. 130
- Happy Graduate, p. 139
- Meringue Powder, p. 123
- Cake Board, Fanci-Foil Wrap, p. 126
- Tuk 'N Ruffle, p. 127
- Candy Melts*—Red (1 bag needed), p. 114
- Wooden Dowel Rods (1 pkg. needed), p. 170
- Royal, Buttercream Icings, p. 93

*brand confectionery coating

- Using royal icing, make 33 tip 104 roses with tip 12 bases. Make 16 tip 104 rosebuds. Let dry.
- Mold candy plaque numbers out of Candy Melts (see p. 106). Let set.
- Ice cakes smooth. Prepare cakes for stacked construction (see p. 104).
- Edge top border of sheet cake with tip 362 reverse shells. For bottom border, pipe tip 362 red line around cake; pipe one row of tip 362 shells above red line and one row below.
- Position 6 in. round cake. Add tip 362 reverse shell top border. Position roses on both cakes, add tip 352 leaves.
- Position candy numbers on cake. Print tip 6 "CLASS OF" message; write tip 3 "Congratulations" message. Position Happy Graduate. *Serves 38.*

HAPPY ACHIEVER



- Happy Clown Pan, p. 187
- Tips 2, 4, 7, 18, 21, p. 132, 133, 135
- No-Taste Red, Brown, Copper, Golden Yellow Icing Colors, p. 122
- '94 Pattern Book (Girl Grad Pattern), p. 110
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Using Pattern as guide, cut sides off top edges of cake to shape cap.
- Ice cake sides and background areas smooth. Mark pattern on cake top with toothpick.
- Using tip 4, outline cap and gown and facial features, fill-in eyes and mouth (smooth with finger dipped in cornstarch). Pipe tip 18 stars for face, collar, gown and hat. Pipe tip 21 side- by-side stripes for hair; add tip 7 ball and tip 2 string fringe. Add tip 21 bottom shell border. *Serves 12.*

WISE YOUNG OWLS!



- Mini Balloon Pan, p. 188
- Tips 2, 5, 7, 16, p. 132, 133
- Royal Blue, Brown, Golden Yellow, No-Taste Red, Black Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Graham crackers, large marshmallows, large gumdrops
- Split graham crackers in half to form triangles for hat; ice both sides smooth, set aside.
- Slice marshmallows into four pieces (dip fingers in cornstarch and reshape into ovals, if necessary). Attach 2 marshmallow slices onto cake with dots of icing for eyes, outline with tip 7 and pipe-in tip 5 dot pupils. Use tip 16 for the following: Cover body and suit area with stars, overpiping around eyes and on wings to build-up area, and in a double row at front for collar. Pipe pull-out wings and feathers around eyes. Use tip 5 and add: bow tie by first piping center dot, then an elongated dot on each side; pipe pull-out dot for bottom beak section, then add top section (shape with finger dipped in cornstarch), pipe tip 2 dot inside beak.
- Using tip 16, pipe a circle of icing on underside of graduation cap, position on head; pipe stars along edges. Cut one gumdrop in half and position for feet, cut another gumdrop into sections for tassle and attach with dot of icing. *Each serves 1.*

Whoo's a Graduate?

Glad Grad

GREAT GOING GRADUATE!

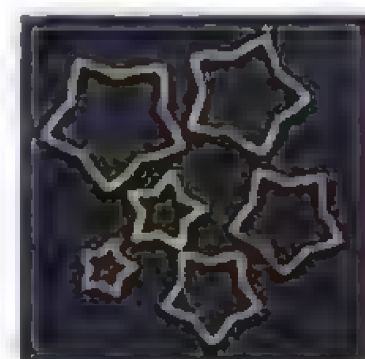


- 14 in. Square Pan, p. 172, 176
- Alphabet Cookie Cutters, p. 119
- Tips 1, 2, 14, 19, 32, p. 132, 133
- Lemon Yellow, Copper, Kelly Green, Royal Blue, Black, No-Taste Red, Orange Icing Colors, p. 122
- '94 Pattern Book (Delighted Grad Pattern), p. 110
- Color Flow Mix, p. 123
- Cake Boards, Fanci-Foil Wrap, p. 126
- Tuk-N-Ruffle, p. 127
- Cookie Dough Recipe, Color Flow Icing, p. 108
- Buttercream Icing, p. 93

- Using color flow icing, outline pattern and flow-in with tip 2 (see p. 108). When dry, pipe tassel using tip 2 dot and tip 1 strings. Let dry completely.
- Cut out and bake cookies, cool. Outline with tip 2 strings; fill-in with tip 14 stars. Set aside.
- Ice two-layer cake smooth.
- Pipe tip 32 bottom and tip 19 top shell borders; add tip 3 dots between shells. Pipe tip 3 confetti and streamers on cake sides. Position Color Flow* and cookies on cake top. *Serves 54.*

*Note: Since buttercream icing will break down Color Flow, position on a piece of wax paper cut to fit, sugar cubes or mini marshmallows.

STARS OF 1994



- Nesting Star Cookie Cutter Set, p. 117
- Tips 2A, 3, p. 132
- Golden Yellow, Royal Blue Icing Colors, p. 122
- Roll-Out Cookie Recipe, p. 108
- Buttercream Icing, p. 93

- Tint prepared cookie dough; cut-out cookies, bake and cool.
- Outline and add messages with tip 3 strings. Using tip 2A and heavy pressure, pipe a line of icing for diploma; add tip 3 string and bow.

THE SKY'S THE LIMIT



- Star Pan, p. 186
- Cookie Sheet, p. 174-176, 178
- Nesting Star Cookie Cutter Set, p. 117
- Favorite cheese ball recipe (double recipe needed), chopped nuts, chopped parsley, assorted cheese slices, sliced firm bread (rye, wheat, and/or white), olive oil or olive oil cooking spray, assorted herbs (parsley, dill and/or basil), plastic wrap

- Remove crusts from bread. Cut with star cutters. Brush or spray cookie sheet with olive oil and place bread stars in one layer. Spray or brush tops with olive oil; sprinkle with herbs, if desired. Bake at 375° for 5 minutes or until lightly toasted. Cool.
- Line star pan with plastic wrap. Press cheese ball recipe into pan, cover and chill.
- When ready to serve, unmold onto serving plate and remove plastic wrap; press chopped nuts into sides. Sprinkle with chopped parsley and dill. Arrange toasted bread stars on plate.

RISE TO THE OCCASION



- 6, 10 in. Round Pans, p. 173, 176, 177
- Tips 3, 16, 18, 88, 199, p. 132, 133, 135
- Golden Yellow Icing Color, p. 122
- 7 in. Crystal-Look Pillars (4 needed), p. 170
- 7 in. Crystal-Look Plates (2 needed), p. 171
- Crystal-Look Base, p. 161
- Cake Dividing Set, p. 128
- Cake Boards, Fanci-Foil Wrap, p. 126
- Dowel Rods, p. 170
- Successful Grad, p. 139
- Buttercream Icing, p. 93
- Fresh or silk flowers

- Ice two-layer cakes smooth and prepare for pillar & stacked construction (see p. 104)
- Using Cake Dividing Set, divide 6 in. tier into 6ths, 10 in. tier into 8ths. Decorate both tiers: Pipe tip 16 zigzag garland 1 1/2 in. deep between division marks. Add tip 3 multiple drop strings. Pipe tip 18 top shell border. At garland points, pipe tip 199 shell, and add tip 3 vertical strings and dots. Pipe tip 88 c-motion bottom border; add tip 3 zigzags. Add tip 3 message.
- Assemble tiers, position Grad and floral base. Arrange flowers. *Serves 32.*


CONGRATS
GREG
Greg
Greg

DOVE OF PEACE



- Oval Pan Set (13 x 9 7/8 in. used), p. 177
- Tips 3, 4, 10, 12, 103, 104, 199, 352, 364, p. 132, 133, 135
- Ivory Icing Color, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- 15 pc. Decorator Pattern Press Set, p. 128
- Flower Nail No. 7, p. 130
- Love Doves, p. 165
- Meringue Powder, p. 123
- Buttercream, Royal Icing, p. 93

- Using royal icing, make roses: 7 tip 104 with tip 12 bases, 9 tip 103 with tip 10 bases; also make 22 tip 103 rosebuds. Make extras to allow for breakage and let dry.
- Ice two-layer cake smooth in buttercream. Using toothpick, dot mark center front of cake. Imprint eight fancy scrolls on each side of cake, facing toward center mark. Pipe tip 364 strings over imprints; using tip 4, overpipe with strings and add dots.
- Pipe tip 3 message. Pipe tip 199 bottom and tip 364 top shell borders. Position roses and buds, add tip 352 leaves. Position dove. *Serves 32.*



WELCOME THE SPIRIT



- Two-Mix Book Pan, p. 188
- Tips 1, 3, 5, 8, 10, 103, 352, p. 132-135
- Christmas Red, Moss Green Icing Colors, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- Flower Nail No. 9, p. 130
- Decorating Comb, p. 128
- Meringue Powder, p. 123
- Shining Cross, p. 137
- Small Doves (1 pkg.), p. 165
- '94 Pattern Book (Oval Pattern), p. 110
- Buttercream, Royal Icings, p. 93

- Using royal icing and tip 10 for bases, make 6 tip 103 roses and 3 tip 103 3 petal/5 petal roses. Make 15 tip 103 rosebuds. Let dry.
- Ice cake smooth. Comb sides with decorating comb to resemble pages.
- Trace Oval Pattern in icing with toothpick. Using tip 1, pipe a band of cornelli lace 3/4 in. around oval. Pipe tip 5 beads for top bead border and around cornelli lace. Add tip 8 bottom bead border. Write tip 3 message.
- Position cross, doves, roses and buds. Pipe tip 3 vines and dots. Pipe tip 352 leaves. *Serves 24.*

Special Occasions

WELCOME TO THE TABLE

- 4-Pc. Petal Pan Set (15 in. pan needed), p. 177
- Tips 3, 10, 12, 18, 32, 103, 104, 352, p. 132-135
- Buttercup Yellow, Juniper Green Garden Tone Icing Colors, p. 122
- Flower Nail No. 7, p. 130
- Cake Board, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Communion Altar with Girl, p. 137
- Curved Gothic Window, p. 166
- 6 mm Pearls (1 pkg. needed), p. 165
- Royal, Buttercream Icings, p. 93



- Using royal icing and tip 12 for bases, make 5 tip 104 roses; using tip 10 for bases, make 16 tip 103 roses and 4 tip 103 3-petal/5-petal roses. Make 11 tip 103 rosebuds. Make extras to allow for breakage and let dry.
- Glue "pearl" beads around edges of gothic window with craft glue or royal icing. Let dry.
- Ice cake smooth. Cut 8 strands of pearls (10 in. each) for each set of beads on side of cake. Cut an additional 8 strands of pearls, 6-beads long to meet crosses.
- Measure 1 ½ in. down from center of each petal and pipe tip 3 double drop string on sides. Position pearls. Pipe tip 3 white string crosses, then cover with tip 3 dots.
- Pipe tip 3 message. Pipe tip 18 reverse shell top border, tip 32 shell bottom border. Overpipe bottom shells with tip 3 diagonal string.
- Position altar and girl. Add roses and buds; pipe tip 352 leaves. *Serves 62.*



THE LITTLEST ANGEL



- Cross Pan, p. 184
- Tips 2, 3, 4, 5, 8, 101, 102, 103, 352, 789, p. 132, 133, 135
- Flower Nail No. 9, p. 130
- 6-pc. Nesting Heart Cookie Cutter Set (4 1/8, 2 1/2, 1 3/4 in. used), p. 117
- Cake Board, Fanci-Foil Wrap, p. 126
- Sleeping Angels Set, p. 137
- Color Flow Mix, Meringue Powder, p. 123
- Roll-Out Cookie Recipe, Color Flow Icing, p. 108
- Buttercream Icing, Royal Icing, p. 93
- Make roses using royal icing: 12 tip 102 with tip 8 bases and 18 tip 101 with tip 5 bases. Make extras to allow for breakage and let dry.
- Cut heart cookies out of dough, bake and cool. Cover cookies with Color Flow Icing (see p. 108). Let set. Decorate with buttercream icing: Pipe tip 103 ruffles and tip 3 beads and message on larger hearts (omit message on heart that will hold sleeping angel). Pipe tip 102 ruffles and tip 2 beads on smaller hearts. Add tip 102 rosebuds with tip 3 sepals and calyx. Set aside.
- Ice cross cake using tip 789. Using toothpick, mark beveled edge every 1 1/4 in. Pipe tip 3 double drop strings 3/4 in. deep between div-ision marks. Pipe tip 3 dots between strings and on cake top. Add bead borders: tip 4 for top and bevel edge, tip 8 for bottom border.
- Position roses on cake top and at base. Add tip 352 leaves. Position heart cookie with Sleeping Angel, arrange additional cookies around cake. *Serves 12.*

SWEET INNOCENCE



- 11 x 15 in. Sheet Pan, p. 172, 176
- Tips 1, 2, 3, 14, 21, 68, 101s, 102, 349, p. 132, 133, 135
- Flower Nail No. 9, p. 130
- Buttercup Yellow Garden Tone Icing Color; Black, Teal, Copper, Leaf Green Icing Colors, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- '94 Pattern Book (Boy or Girl Babe & Lamb Patterns), p. 110
- Flower Formers, p. 130
- Decorating Triangle, Make Any Message Letter Press Set, p. 128
- Meringue Powder, Color Flow Mix, p. 123
- Color Flow Icing, p. 108
- Royal, Buttercream Icings, p. 93
- Using Babe & Lamb Patterns and color flow icing, outline with tip 2. When dry, flow-in design with thinned icing (see p. 108). Let dry.
- Using royal icing, make 28 tip 101s Forget-me-nots with tip 1 dot centers. Make extras to allow for breakage and let dry.
- Ice cake smooth in buttercream, comb sides. On cake top, 1 in. from edge, pipe tip 102 ribbon scallops.
- Mark where Color Flow will be. Using Letter Press Set, imprint message on cake top, outline with tip 3. Pipe tip 68 shell-motion ruffle top border with tip 14 shells; pipe tip 21 reverse c-motion shell bottom border. Add tip 102 bows at each corner.
- Position flowers, add tip 349 leaves; position Color Flow*. *Serves 22.*



*Note: Since buttercream icing will break down color flow, position on a piece of plastic wrap cut to fit, sugar cubes or mini marshmallows.

Christenings

A GIFT FROM HEAVEN



- 8 and 12 in. Round Pans, p. 173, 176
- Tips 1, 2, 3, 10, 12, 14, 16, 18, 21, 86 (for right-handers), 87 (for left-handers), 127D, 225, 349, p. 132-135
- Pink, Leaf Green, Brown, Copper Icing Colors, p. 122
- Cake Dividing Set, p. 128
- Cake Circles, Fanci-Foil Wrap, p. 126
- Hidden Pillars, p. 170
- 9 in. Decorator Preferred Separator Plate, p. 171
- Meringue Powder, p. 123
- Bomboniere!® Striped Gathering Ribbon (1 pkg. needed); Instant Bow Ribbon 3/16 in. Pink, p. 146
- Bomboniere!® Baby Carriage, p. 147
- Bomboniere!® Party Favors Book, (Ruffled Gathering Ribbon instructions) p. 110
- Buttercream, Royal Icings, p. 93
- Craft glue or hot glue gun, silk flowers and greenery

- Using royal icing, make approximately 140 tip 225 drop flowers with tip 2 dot centers. Make extras to allow for breakage and let dry.
- Decorate baby carriage: Using royal icing, pipe tip 12 pillow and blanket (smooth with finger dipped in cornstarch); tip 10 ball head; add tip 1 string eyes, mouth and hair, dot nose, fingers and dots on blanket; and tip 2 bead bonnet. Ruffle 20 in. of Gathering Ribbon, following directions on pg. 31 of Party Favors Book. Tie ruffle onto top edge of carriage and secure with glue. Remove string from Instant Bow Ribbon. Tie two bows, using 20 in. ribbon for each (see pg. 32). Glue ribbon along edges, glue bows in corners. Using royal icing, attach drop flowers to bow centers and add tip 349 leaves. Set aside.
- Ice two-layer cakes smooth in buttercream. Using Cake Dividing Set, dot mark 8 in. cake into 8ths. Dot mark 12 in. cake into 12ths and measure 1 1/2 in. down from top edge between division marks.
- Decorate 8 in. cake: Pipe tip 3 drop string 1 in. deep between division marks; pipe another drop string above. Position drop flowers on the lower string, add tip 349 leaves. Pipe tip 18 shell bottom and tip 16 shell top borders. Pipe tip 3 bead hearts below string points. Add tip 2 message on cake top.
- Decorate 12 in. cake: Pipe tip 87 (or 86) zigzag garland to dot marks between division marks; pipe tip 3 string above and add bead hearts below garland points. Pipe tip 18 top shell border. For bottom border pipe tip 21 shells. Add tip 127D spatula-striped ruffle at base, trim with tip 14 shells. Position drop flowers on garland, add tip 349 leaves.
- Assemble tiered cake using hidden pillars. Position flowers, greenery, and baby carriage. *Serves 42.*

Holidays!



It's time to make memories! Whatever the season, holidays are more fun with decorated treats, simple or spectacular!





OH CHRISTMAS TREE!



- **Mini Tree Pan, p. 183**
- **Kelly Green Icing Color, p. 122**
- **Cream Cheese White Mousse Recipe, p. 108**
- **Light Cocoa Candy Melts™*, (1 bag needed), p. 114**
- **Bite-Size Christmas Cookie Cutters Set, p. 121**
- **Mint leaves (optional garnish)**

*brand confectionery coating



- Prepare Cream Cheese White Mousse Recipe, adding a drop of icing color. Oil molds and pour in mousse. Let set in refrigerator.
- Melt Candy Melts™. Pour onto cookie sheet; just before set, imprint shape with star cutter. Remove excess candy. Refrigerate stars until set.
- To serve: Unmold and position mousse trees. Garnish with mint and candy stars. Serve immediately. *Each serves 1.*



MINI MESSENGERS



- **Mini Snowman Pan, p. 183**
- **Tips 3, 16, p. 132-133**
- **Kelly Green, Pink Icing Colors, p. 122**
- **26-Pc. Alphabet Cookie Cutters Set, p. 119**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**
- **Mini pretzel knots**
- Bake and cool 14 snowmen. Ice face, body and hat areas smooth. Imprint alphabet cutter on each snowman.
- Use tip 16 for the following: Fill-in letter with stars; add zigzags for scarf; pipe pull-out stripes for hat brim. Break mini pretzels in thirds and position for arms. Add tip 3 dot eyes and string mouth. *Each serves 1.*

FAST AND FESTIVE



- **Double-Tier Round Pan, p. 186**
- **Tip 7, 8, p. 132**
- **Santa and Friends Candle Set, p. 144**
- **Edible Glitter, p. 130**
- **Alphabet/Numbers Icing Decorations, p. 124**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**
- Ice cake with spatula: smooth on sides, fluffy on top.
- Pipe tip 7 pull-out "icicles" for top borders. Add tip 8 ball border at bases. Position message and candles. *Serves 12.*



Home for the Holidays

VISIONS OF GINGERBREAD



- Gingerbread House Kit, 10 pc. Christmas Cookie Collection, p. 121
- Tips 1, 2, 3, 6, 10, 13, 16, 55, 76, p. 132-135
- Kelly Green, Royal Blue, Christmas Red, Brown, Golden Yellow Icing Colors, p. 122
- '94 Pattern Book (Porch Archway, Porch Light, Porch Floor, Rectangular Side Window, Round Side Window, Small Flower Box, Large Flower Box, Front Roof, Dormer Window, Dormer Side, Dormer Roof Patterns), p. 110
- Cinnamon, Holly Mix Sprinkle Decorations, p. 124
- Meringue Powder, p. 123
- 16 in. Cake Circles, Fanci-Foil Wrap, p. 126
- Formal Railings (1 pkg. needed), p. 165
- Grandma's Gingerbread Recipe (1 recipe needed), p. 108
- Royal Icing, p. 93
- Sheet acetate, $^{7}/_{16}$ in. wide ribbon to trim cake board

Note: Combine Kelly Green and Royal Blue to achieve the deep green icing shade shown.

- Using pattern included with kit, cut pieces out of gingerbread dough, making the following changes and additions: Add 1 in. height to side walls, house front and house back; cut new windows. Cut chimney pieces; door, scalloped edge back roof. Using Pattern Book, cut: Porch Floor, Porch Archway, Small and Large Flower Boxes (2 each), Dormer Windows (2), Dormer Sides (4), Dormer Roofs (4). Using scalloped edge roof pattern as a guide, score shingle effect on roof with tip 2 as a stylus. Cut cookies for snowmen, trees, gingerbread people. Bake all and cool. Attach walls and roof, dormer sides, roof and dormer windows with icing and tip 55. Pipe tip 16 shells around edges.
- Cover window boxes and door with thinned royal icing; let dry. Outline snowmen and gingerbread people using tip 3, fill-in with tip 13 stars. Add tip 1 facial features and details, tip 13 pull-out star hair, tip 6 dot "snowballs". Cover trees with sections of tip 76 zigzags, add red berries from Holly Mix. Set aside.
- Cut acetate to fit windows, attach with icing. Using tip 3, outline frame and add "pane" lines to windows; edge with tip 55. Attach flower boxes; pipe tip 3 holly for garland and in flower boxes, on front door, on and around windows. Add Holly Mix. Pipe tip 1 door handle.
- Position Porch Floor, pipe welcome mat in front of door using tip 3 to outline and fill-in; add tip 1 message. Trim Porch Archway: Pipe tip 3 garland, add Holly Mix, pipe tip 2 bows; outline and pipe-in coach lights using tip 2. Attach Porch Archway to house and Porch Floor.
- Add cinnamon decorations sidewalk; spatula icing around house for snow; pipe tip 10 balls for snowball barriers. Position trees, snowmen, gingerbread people. Add railings, trim with tip 2 bows.



THE STOCKINGS WERE HUNG...



- 9 in. x 13 in. Even-Bake® Insulated Sheet Pan, p. 175
- Tips 2, 2B, 6, 47, 67, 73, p. 132-135
- Lemon Yellow, Pink, Kelly Green Icing Colors, p. 122
- Christmas Bite-size Cutters, p. 121
- Alphabet Icing Decorations, Rainbow Non-Pareils Sprinkle Decorations, p. 124
- Roll-Out Cookie Recipe, p. 108
- Buttercream Icing, p. 93
- Rolled fruit snacks, mini pretzel sticks

- Cut out desired number of cookies. Bake and cool. Decorate cookies ; ice smooth; add tip 2 outlines and pipe-in, dots, curliques or names, Rainbow Non-Pareils. Set aside.
- Ice cake top smooth. Using toothpick, mark 2 in. down from top edge of pan for top of mantle, and 6 in. wide x 4 in. high fireplace opening. Ice fireplace area smooth. Cut rolled fruit into 3/8 x 5/8 in. pieces; position as fireplace bricks. Pipe tip 2B smooth side for top edge of mantle; tip 47 for inside edge of fireplace.
- Pipe garland: Using tip 73 with flat side facing up, pipe two pull-out leaves in a "v" pattern, then add a pull-out leaf between them. Position icing decoration letters. Using tip 67, spatula-stripe (p. 94) yellow icing with pink and pipe flames. Add pretzels. Position cookies. Pipe tip 6 bead border along cake edge. *Serves 14.*

'TIS THE SEASON TO BE SNORING



- Santa's Treasures Pan, p. 183
- Tips 2, 4, 12, 16, 349, p. 132-133
- Kelly Green, Pink, Copper, Black, Brown, Red-Red Icing Colors, p. 122
- Alphabet Cookie Cutters (Z used), p. 119
- '94 Pattern Book (Sleeping Santa Pattern), p. 110
- Cake Board, Fanci-Foil Wrap, p. 126
- Roll-Out Cookie Recipe, p. 108
- Buttercream Icing, p. 93

- Cut "Z" cookies out of dough, bake and cool. Using spatula, ice tops smooth. Pipe tip 349 holly leaves, tip 2 dot berries on cookies. Set aside.
- Ice cake side and top smooth. With toothpick, mark pattern on cake; bring quilt pattern down side. Outline cat using tip 4 strings; fill-in with tip 16 stars; pipe-in tip 2 eyes, nose, whiskers.
- Outline pillow using tip 4 strings. Fill-in pillow, quilt, and cap and pompon using tip 16 stars.
- Using slightly lighter copper icing and tip 12, pipe-in fingers and fill-in face area (smooth face area with finger dipped in cornstarch). Using slightly darker copper icing, pipe-in tip 12 ball nose and tip 2 fingernails (smooth with finger). Pipe tip 16 pull-out stars for beard and hair; add tip 4 lips and tip 2 eyelashes.
- Add tip 16 zigzag base border. Position cookies on cake top. *Serves 12.*

HOLIDAY OPEN HOUSE



- Holiday House Kit, p. 183
- Tips 2, 4, 46, 124, 233, p.132-135
- Kelly Green, Pink Icing Colors, p. 122
- 4 mm Pearl Beading* (1 pkg. needed), p. 165
- Tree Formers (4 needed), p. 130
- Cake Board, Fanci-Foil Wrap, p. 126
- Meringue Powder, p. 123
- Buttercream, Royal Icings, p. 93
- Waxed Paper

- To make trees: Cover tree formers with waxed paper and, using royal icing, pipe with tip 233 spatula stripe (p. 94) pine needles. Let dry.
- Ice door, windows and eaves smooth with spatula. Outline with tip 4 strings.
- Cover front and sides of house with tip 47 shell motion bricks. Add tip 124 ruffle to roof.
- Position pearls* around windows, door, eaves and under roof side. Pipe tip 233 wreath on door with spatula stripe bag. Pipe tip 2 bow and doorknob.
- Position trees. *Serves 12.*

*Remove pearls before cutting and serving.



SNOW PRETTY!

- *Treefiteful Pan, p. 183*
- *Tips 3, 7, p. 132*
- **Kelly Green, Pink Icing Colors, p. 122**
- **'94 Pattern Book (Tree Branch Sections 1, 2, 3, 4, and Tree Base Patterns), p. 110**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Color Flow Mix, p. 123**
- **Buttercream Icing, p. 93, Color Flow Icing, p. 108**



- Using Color Flow icing, Tree Patterns and Color Flow instructions (p. 108), outline tree with tip 3. Work one section at a time. Color Flow sets up quickly, so do the following immediately:
  For Tree Branch Sections: flow in white, then flow in green. With a pin or toothpick move back and forth between colors. Pipe tip 3 dots, pull out ends with pin or toothpick for starburst effect. Pipe tip 3 dot centers in color to match background. Let dry.
  For Tree Base: Flow in pink Color Flow, then immediately pipe white Color Flow in a lattice pattern. Let all pieces dry completely. When dry, and using non-thinned color flow (or royal) icing, pipe tip 3 dots on lattice base, pipe tip 3 double bead border around tree base. Pipe tip 3 dots on tree pieces; pipe tip 3 bead border.
- Cover top of cake with a thin layer of icing; ice sides of cake smooth. Pipe tip 7 bead border around base.
- Position color flow*. *Serves 12.*

***Note:** Buttercream icing will break down color flow. Posi-tion immediately before serving; or on a piece of plastic wrap cut to fit, on sugar cubes, or on mini-marshmallows.



Christmas Dreams


Vintage Christmas
GRANDMA

COLOSSAL CHRISTMAS TREATS



- Bear, Tree, Stocking Giant Cookie Cutters, p. 116
- Tips 1, 3, 14, 44, 104, p. 132-135
- Ivory, Kelly Green, Black, Burgundy, Golden Yellow, Red-Red Icing Colors†, p. 122
- Green Crystal and Holly Mix Sprinkle Decorations, p. 124
- Grandma's Gingerbread Recipe, p. 108
- Buttercream Icing Recipe, p. 93

- Cut out cookies, bake and cool.
- To decorate stocking: Ice bottom smooth, ice cuff of stocking fluffy with spatula. Add tip 104 ruffle to bottom of cuff on sock. Trim top edge of ruffle with tip 3 beads. Add Holly Mix to decorate cuff. Cover stocking with tip 1 dot flower designs. Add tip 3 outline on toe, heel and "stitch" marks around stocking. Print tip 1 message.
- To decorate bear: Ice smooth with spatula. Pipe tip 3 string outlines and facial features. Pipe in tip 3 ears and eyes (flatten with finger dipped in cornstarch). Pipe tip 44 bow and streamers.
- To decorate tree: Cover tree stump with tip 3 zigzag, add Green Crystal Sprinkle Decorations. Add tip 3 zigzag garlands and cover with Holly Mix Sprinkle Decorations. Pipe tip 14 candles and flame. *Each serves 1.*

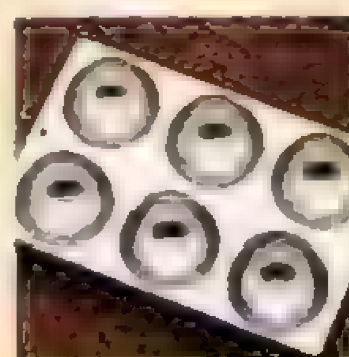
HOLIDAY LIGHTS



- 10 1/2 in. Ring Pan, p. 180
- Ivory, Burgundy, Red-Red Icing Colors†; Juniper Green Garden Tone Icing Color, p. 122
- Glycerine, p. 123
- Gum Paste Flowers Kit, Gum Paste Mix, Glucose, Flower Former Set, p. 130
- Cake Divider Set, Decorator Brushes, p. 128
- Cake Board, Fanci-Foil Wrap, p. 126
- Rolled Fondant (1 1/2 recipes needed), p. 94
- Buttercream Icing, p. 93
- Candles; non-toxic art pastels; cornstarch; styrofoam round, approximately 2 1/2 in. diameter x 2 in. high

- Prepare gum paste mix. Color 2/3 with Juniper Green, color 1/3 with Burgundy and Red-Red combined. Using holly cutter from Flowers Kit, cut 64 leaves; dry on Flower Formers. Select non-toxic art pastel sticks in a color to match the leaves and a darker shade for the inside vein of the leaves. Using a tea strainer, make a powder by grating the sticks. Mix the powder with a small amount of cornstarch and brush on leaves. Shape leaves in medium flower formers. Make 72 berries; for each rolling a tiny amount of gum paste into a ball using palms of hands. Set aside to dry.
- Prepare cake and cover with rolled fondant (p. 94). Using the Cake Dividing Set, dot mark cake into 8ths. Roll-out remaining fondant to 1/8 in. or less thickness. Cut sixteen 4 in. x 4 in. squares and eight 3 in. x 3 in. squares. Gather each square into a swag with 3 pleats; pinch the ends together to secure. Cover the styrofoam round with fondant.
- **Note:** Attach all swags, leaves and berries to cake with dots of icing. Position the 3 in. swags at the division marks on cake top; position the top row of 4 in. swags around the outside of cake between the division marks. Position the bottom row of 4 in. swags between the lowest points of the top row of swags as shown. Attach leaves and berries at points of swags.
- Place fondant-covered styrofoam round in center of cake. Insert candles. *Serves 14.*

SOUNDS LIKE CHRISTMAS



- Mini Ball Pan, p. 189
- Tips 2, 6, 16, p. 132-133
- Kelly Green, Black, Burgundy, Red-Red, Ivory Icing Colors,† p. 122
- Round Nesting Cutters (3 1/2 in. size used), p. 117
- Candy Melts™*(2 pkgs. White needed), p. 114
- Cake Boards, Fanci-Foil Wrap, p. 126
- Candy Clay (2 recipes needed), p. 107
- Buttercream Icing, p. 93
- Light corn syrup

*brand confectionery coating

- Make 2 recipes Candy Clay. Divide one recipe in half, tint one part using Kelly Green and Black; tint one part using Burgundy and Red-Red. One recipe remains white.
- Ice cakes smooth. Pipe tip 6 dot nose and "c" shape ears; add tip 2 eyes and oval mouths. Use tip 6 or tip 16 side-by-side stripes for hair and moustache.
- Mold "clothing" as follows. **For Men:** Hat brim is cut from 3 1/2 in. round then divided in half. There are two hat styles: Stovepipe is formed out of 1 1/4 in. x 1 1/2 in. candy; add 3/8 in. wide contrasting color band. Full top hat is 1 1/2 in. high, 3 in. wide at top, 2 in. wide where it meets brim; freeformed with fingers. Attach to brim. Bow tie is 1 3/4 in. long x 1/2 in. high; pinched at center. **For Women:** Tie Cap is freeformed from 1 in. thick x 3 1/2 in. long cylinder of candy. Cut thin strip approx. 15 in. long x 3/16 in. wide for ties and bow. Ruffled Hat is 3/4 in. wide x 5 in. long with 3/4 in. wide x 6 in. long ruffle. Collar is 2 sections, 1 3/4 in. long x 1/2 in. wide, rolled thin and imprinted with end of tip 16.
- Attach "clothing" to cake with dots of icing. *Each cake serves 1.*

†**NOTE:** Combine different icing colors for greater cake decorating creativity! To achieve the Victorian hues shown on pages 72-75, we've combined Burgundy and Red-Red for Red shown; Kelly Green and Black for Green shown; Golden Yellow and Black for Yellow shown.

Deck The Halls!

ST. NICK'S SHADOWBOX



- 4-Pc. Oval Pan Set (16 in. x 12 3/8 in. pan used), p. 177
- Tips 1, 2, 4, 5, 9, 48, 352, p. 132-135
- Red-Red*, Burgundy*, Kelly Green*, Black*, Royal Blue, Ivory, Brown Icing Colors, p. 122
- '94 Pattern Book (Fireplace Front and Sides, Mantle; Santa and Stand; Arched Wall and Arched Window Patterns), p. 110
- Tree Former Set, p. 130
- 14 1/2 x 10 3/4 in. Oval Plate, p. 171
- Color Flow Mix, Meringue Powder, p. 123
- 4 mm White Pearls (1 pkg. needed), p. 165
- Scrolls (2 needed), p.166
- Slender Candles, p. 140
- Cake Board, Fanci-Foil Wrap, p. 126
- Grandma's Gingerbread Recipe, Color Flow Recipe, p. 108
- Royal, Buttercream Icings, p. 93
- Assorted small hard candy, waxed paper

- Using Patterns, cut 4 Fireplace components (Front, two Sides, Mantle), Santa, Stand, Arched Wall and two Arched Windows out of gingerbread dough. Bake; using toothpick or pin, mark window areas on gingerbread. Cool.
- Use Color Flow (p. 108) for the following: Outline Santa Pattern with tip 2, then flow in. Let dry. Paint oval plate several times. Let dry 2-3 days. Attach hard candies to top of Santa's bag and cookie stand to back of Santa with royal icing. Set aside.
- **Wall and Windows:** Using royal icing, outline with tip 4; pipe serrated side tip 48 vertical lines for wallpaper stripes. Using Color Flow icing, flow-in white wall sections and blue sky, immediately pipe snow and dot snowflakes. Pipe tip 9 bead window trim. Let dry. Thin royal icing and pipe tip 1 sotas (p. 103) on window frames. Add tip 4 bottom bead border; cover outside edges of windows and wall panel with serrated side tip 48. On wall, pipe tip 1 fleur-de- lis. Lay wall panel flat. Assemble fireplace with royal icing and attach to wall panel. Cover with tip 5 bead bricks; cover mantle top with tip 5 zigzags; edge fireplace opening with tips 4 and 5 beads. Pipe holly bough and garland using tip 352 leaves and tip 4 dots. Cut slender candle into five 1 in. lengths, insert into bough at descending levels from center candle. Attach pearls to garland. On wall add tip 352 leaf wreath, tip 4 dot berries and string bow. Let dry. Position scrolls for grate.
- **Tree:** Stack four Tree Formers, and wrap in waxed paper. Using royal icing, pipe tip 352 leaves, tip 4 dot berries. Cut pearls into 3/4 in. lengths for star points, 2 in. lengths for garland. Position on tree. Let dry.
- Ice 1-layer cake smooth in buttercream. Position the oval plate on cake top; edge with tip 5 triple bead border. Dot mark cake with toothpick at 2 in. intervals. Pipe tip 4 zigzag garland between marks. Pipe tip 2 strings on garland, and double drop strings above garland. Pipe tip 48 ribbed band on side of cake at base. Add tip 5 beads to cake top and base. Pipe tip 352 leaves with tip 4 dot berry at garland points.
- Attach Wall and Windows to plate with royal icing, edge with tip 5 beads. Position Tree and Santa on cake top. *Serves 30.*

*Note: Combine different icing colors for greater cake decorating creativity! To achieve the Victorian hues shown on pages 72-75, we've combined Burgundy and Red-Red for Red shown; Kelly Green and Black for Green shown; Golden Yellow and Black for Yellow shown.

MERRY-CHRISTMAS-GO-ROUND



- 9 in. and 10 in. Round Pans, p. 173, 176
- Tips 3, 5, 8, 13, 102, 225, 349, p. 132-135
- Red-Red, Burgundy, Kelly Green, Black Icing Colors, p. 126
- Cake Boards, Gold Fanci-Foil Wrap, p. 126
- Scrolls (1 pkg. needed), p. 166
- Wooden Dowel Rods (12 needed), p. 170
- Bomboniere!® Instant Bow Ribbon 3/16 in. Red (2 pkgs. needed), p. 146
- 4-Pc. Christmas Favorites Cookie Cutter Set, p. 121
- Tall Tier Stand Pieces: 10 in. and 14 in. Plate, 6 ½ in. Columns (3 needed), Bottom Column Bolt, Glue-On Plate Legs (4 needed); Cake Corer Tube, p. 168
- Meringue Powder, p. 123
- Decorating Comb, Cake Dividing Set, p. 128
- Roll-Out Cookie Dough Recipe, p. 108
- Buttercream, Royal Icings, p. 93
- Large red gumball; Non-toxic craft glue

- Use royal icing for the following: Make 350 tip 225 drop flowers with tip 3 dot centers. Make extras to allow for breakage, let dry. Using tip 13, overpipe 24 plastic scrolls—12 front and 12 back.
- Cut 6 dowel rods to 6 in.; use 6 dowel rods the full 12 in. length. Wrap gold foil full length on 6 in. rods; wrap 8 in. up on the 12 in. rods. Tape at seams. Remove the white string from Bomboniere!® ribbon and wrap ribbon around gold rods; secure with non-toxic craft glue.
- Using cookie dough recipe and reindeer cutter, bake and cool 6 cookies. Using buttercream icing, outline and add details with tip 3; fill-in with tip 13 stars. Attach reindeer cookies at varying heights to the 12 in. rods with enough royal icing to secure. Let dry.
- Glue the legs to the bottom of 14 in. plate. Ice 1-layer 9 in. and 2-layer 10 in. tiers smooth, remove centers from both tiers using Cake Corer Tube, and set-up on plates following instructions (p.104).
- For 9 in. tier: Ice cake top and sides smooth. Using Cake Dividing Set, divide into 12ths, marking 1 in. down from top at center of each gar-land. With decorating comb, comb side in upward motion. Place 10 in. plate inside an 8 in. pan to provide a stable base for decorating. Position the 9 in. cake on the 10 in. plate. Pipe tip 102 double swags. Pipe tip 3 beads for top border and tip 5 beads for bottom border. Place scroll pieces into top side of cake and pipe tip 5 fleur-de-lis between garlands. Position drop flowers; pipe tip 349 leaves.
- For 10 in. tier: Ice cake top and sides smooth. Divide into 12ths and mark 1 in. from top at center of each garland. With decorating comb, comb side garlands in an upward motion. Pipe tip 102 double swags and tip 3 double drop strings. Pipe tip 5 beads for top border and tip 8 beads for bottom border. Place scrolls over bottom border, add drop flowers and tip 349 leaves.
- Connect 2 columns, position in center of 10 in. tier and connect bottom bolt. Pipe a mound of icing around base of column and cover with drop flowers and tip 349 leaves. Push dowel rods with reindeer attached into cake top. Mound icing at dowel rod bases and cover with drop flowers and tip 349 leaves. Add top plate with 9 in. tier, and position the remaining column in center of cake and attach. Add drop flowers and tip 349 leaves around column base. Position dowel rods and attach gumball to top of column. Add drop flowers and tip 349 leaves. *Serves 54.*



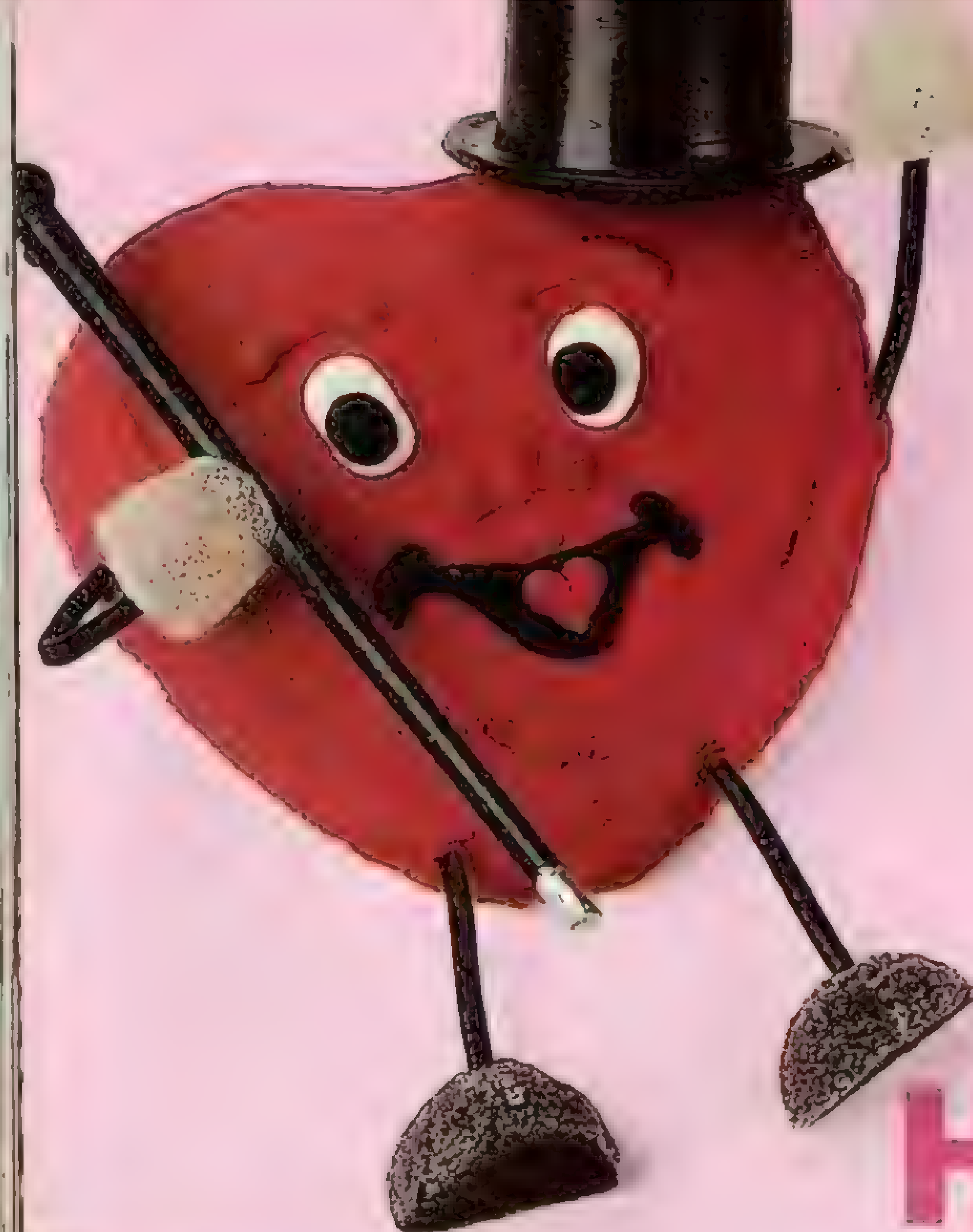
NUTCRACKER SWEET



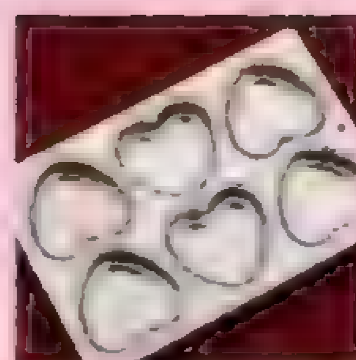
- Snowman Pan, p. 183
- Tips 3, 7, 16, 47, p. 132-135
- Black, Kelly Green, Copper, Red-Red, Burgundy, Golden Yellow Icing Colors, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- '94 Pattern Book (Nut-cracker Pattern), p. 110
- Buttercream Icing, p. 93

- Lightly ice cake smooth. Using toothpick, mark pattern. Outline uniform details and hat with tip 3. Fill in uniform, hat, hands, face, and cheeks with tip 16 stars (build up nose by overpiping). Pipe tip 16 Fleur-De-Lis on hat.
- Pipe tip 47 smooth side for teeth, outline using tip 3. Using tip 7, pipe eyes (flatten with finger dipped in cornstarch), eyebrows, and moustache; add tip 3 dots for pupils. Using tip 16, add the following: pull-out stars for hair and beard; zigzags for collar, uniform trim, belt, top eyelid; rosette belt buckle. Trim uniform and rosette with tip 3 dots.
- For epaulets: Pipe tip 16 zigzags to fill-in area on shoulders. Add tip 3 side-by-side strings and beads. *Serves 12.*





DANCIN' TO THE HEARTBEAT



- Heart Mini-Cake Pan, p. 181
- Tips 2, 3, p. 132
- No-Taste Red, Black Icing Colors, p. 122
- Bomboniere!® Top Hat and Cane, p. 148
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Black string licorice, small and large gumdrops

- Ice mini cakes smooth. Using tip 3, pipe string eye- brows and fill-in mouth, dot eyes and nose, bead tongue.
- Cut large gumdrops in half for feet; small gum-drops for hands. Cut string licorice into 2 in. lengths and insert into gumdrops; position into cake sides. Cut a slit into small gumdrop and position cane; add hat. *Each serves 1.*

Heart Throbs!

LOVE IN BLOOM



- Heart Ring Pan, p. 181
- Tips 16, 18, 47, p. 133, 135
- Candy Melts™*-Pink, White, Green (1 bag each needed), p. 114
- Rose 'N Buds Candy Molds, p. 112
- Lollipop Sticks (4 1/2 in. and 8 in. used), p. 114
- Cake Board, Fanci-Foil Wrap, p. 126
- Florist Wire, p. 130
- Green Artificial Leaves, p. 165
- Buttercream Icing, p. 93
- Styrofoam (sized to fit in center of heart), Green Floral Tape, Hot Glue Gun

*Brand confectionery coating.

- Wrap lollipop sticks with green floral tape. Mold a variety of roses and buds lollipops (see p. 108) using wrapped sticks. Mold extra roses and buds on 8 in. sticks to serve separately. Let set.
- Using hot glue gun, attach artificial leaves to florist wire. Cover wire with green floral tape. Cover styrofoam for center of cake with foil wrap. Set both aside.
- Ice cake smooth. To mark scallops: begin at point of heart and mark at every 3 in. interval with tooth-pick. Lowest part of scallop should measure 1 1/2 in. from bottom of cake. Fill in top area down to scallop line with tip 47 basketweave. Trim bottom edge of basketweave scallop with tip 16 rope border. Pipe tip 18 shell base border.
- Position styrofoam in center of cake. Arrange 4 1/2 in. lollipops and leaves. *Serves 12.*

TEDDY BEARING HEARTS



- 12 in. Heart Pan, p. 181
- Mini Bear Pan, p. 185
- Tips 1, 2, 17, 21, p. 132-133
- Hearts I Candy Mold, p. 112
- Candy Melts™*, Light Cocoa, Pink (1 bag each needed), p. 114
- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93

*brand confectionery coating

- Using melted Candy Melts mold mini bear plaque, 20 medium and 3 small pink hearts; 20 medium and 3 small lt. cocoa hearts. Also mold 1 "love" heart, overpipe trim and message using tip 1 (see p. 106).
- Ice two-layer cake smooth. Pipe tip 17 top and tip 21 base zigzag puff borders.
- Position candy on cake top and sides, securing with dots of icing, if necessary.
- Pipe tip 2 balloon strings and message using melted Candy Melts. *Serves 32.*

SHARE THE LOVE



- Six-cup Standard Muffin Pan, p. 179
- Tip 2D, p. 134
- Pink Icing Color, p. 122
- Hearts Standard Baking Cups, p. 125
- Hearts Icing Decorations, Red Crystal Sprinkle Decorations, p. 124
- Buttercream Icing, p. 93
- Pipe tip 2D swirl motion on tops of cupcakes. Sprinkle with red sprinkles. Position valentine hearts. *Each serves 1.*



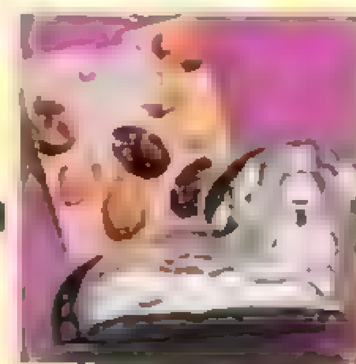
FANCY COLORS!



- Peek-A-Boo Bunny Pan, p. 184
- Tips 4, 7, 16, 233, p. 132-133
- Pink, Lemon Yellow, Teal, Violet Icing Colors, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- Crayons Icing Decorations, p. 124
- Buttercream Icing, p. 93
- Jelly beans

- Ice sides of cake, inside of ears, muzzle, and white areas on egg smooth. Cover rest of egg with tip 16 stars. Position Crayons Icing Decorations, and cover bunny with tip 233 pull-out fur. Using tip 4, pipe nose and mouth (smooth with finger dipped in cornstarch); add string whiskers. Position jelly bean eyes.
- Pipe tip 7 bead border with alternating colors. *Serves 12.*

SPECIAL DELIVERY



- Little Lamb Pan Set, p. 184
- Tips 4, 7, 16, 47, 233, p. 132-135
- Orange, Kelly Green, Black, Lemon Yellow Icing Colors, p. 122
- Egg Classic, Whole Eggs Candy Molds, p. 113
- Candy Melts*—Light Cocoa, Yellow, White, Pink, Green, Pastel Mix, (1 bag each needed), p. 114
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Small round sucker

* brand confectionery coating

- Using Candy Melts and molds, make a variety of eggs (see p. 106). Refrigerate until set. Unmold.
- Cut ears off cake. Pipe tip 47 smooth side basketweave basket. Edge top with tip 7 "c" motion border and bottom with tip 7 bead border.
- Cover duck's head and body with tip 16 stars and tip 16 pull out star feathers. Pipe tip 7 bead feet; tip 4 dot eyes. For beak: Insert small round sucker into head. Build up icing around sucker with tip 7. Smooth with finger. Add tip 4 outline.
- Add tip 233 pull-out grass. Position candy eggs. *Serves 12.*

NOTE: Use $5^{3}/_{4}$ to 6 cups pound cake or any other firm-textured batter. Batter should mound in pan.



LITTLE EGG-CITERS!



- **Mini Egg Pan, p. 184**
- **Tips 2, 3, 44, 47, p. 132, 135**
- **Teal, Violet, Kelly Green, Pink Icing Colors; Pink, Kelly Green, Lemon Yellow, Violet Air Brush Colors, p. 122**
- **Air Brush and Hose, Air Brush Compressor, p. 122**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**
- Ice cakes smooth. Use tips 2 and 3 to pipe dots, beads, lines, bows and zigzags; use tips 44 and 47 to pipe bands.
- Air brush different colors across eggs. *Each serves 1.*

Fill all your Easter baskets with a kaleidoscope of colored eggs! It's easy, fun, and a unique way to brighten the season and bring smiles to faces.

Begin with the basic white egg, either iced smooth or covered with piped decorations in different patterns and designs. Get extra fancy by using extra colors. Air brush a gathering of your decorated eggs in spring colors with sensational results. The Easter egg-coloring possibilities are endless— even the Easter bunny couldn't do better!

Easter Eggs!



Easter Bunnies

CRAVING CARROTS



- Cottontail Bunny Pan, p. 184
- Tips 2A, 6, 16, p. 132-133
- Orange, Kelly Green, Pink, Violet, Icing Colors, p. 122
- Cream Cheese Icing Recipe, p. 93
- Your favorite carrot cake recipe, jelly beans, shredded coconut, pastel candy-coated chocolate dots

- Prepare carrot cake and cream cheese icing.
- Outline bunny head and body details using tip 6 strings; pipe eye and nose, smooth with finger dipped in cornstarch. Using tip 16, add pull-out star tail; zigzag and rosette bow and zigzag inside ear. Pipe carrot using tips 2A and 16 (see below).
- Add tinted coconut "grass" (see p. 103), jelly beans and candy-coated chocolate dots. *Serves 12.*

To Figure Pipe Carrot
Use tip 2A. Hold bag at a 90° angle to cake top, and with heavy pressure, begin squeezing at top of carrot. Lift tip slightly so icing fans out. With steady, even pressure, pull bag along cake top. When carrot is desired length, relax pressure and bring end to a point. Shape with fingers dipped in cornstarch. Add tip 16 pull-out stars to top.

BRRRRRR...BUNNIES!



- Mini-Bunny Pan, p. 184
- Baby Jellies Sprinkle Decorations, p. 124
- Sherbet in assorted flavors

- Soften sherbet, rinse pan with cold water; place in freezer 5-10 minutes. Fill-in bunny molds and level. Refreeze at least overnight. To remove from pan, dip bottom of pan in warm water for 1-2 seconds, unmold onto foil-covered cake board or serving plate. Add Baby Jellies for eyes, nose and teeth. *Each serves 1.*





KEEP YOUR HARE DRY!



- Special Delivery Bunny Pan, p. 184
- Tips 3, 4, 12, 16, 21, 131, 352, p. 132-134
- Lemon Yellow, Pink, Violet, Leaf Green Icing Colors, p. 122
- '94 Pattern Book (Umbrella Bunny Pattern), p. 110
- Meringue Powder, p. 123
- Cake Board, Fanci-Foil Wrap, p. 126
- Buttercream, Royal Icings, p. 93
- Using royal icing, make approximately 10 tip 131 drop flowers with tip 3 centers. Make extras to allow for breakage and let dry.
- Ice cake sides, background and umbrella areas, and inside of ear smooth. Let set. Using toothpick, mark Pattern on cake top. Add tip 4 string outlines, cover with tip 16 stars. Pipe tip 12 eyes and nose (pat down with finger dipped in cornstarch); and umbrella handle. Add tip 4 string whiskers, eyebrows and fill-in mouth. Pipe tip 16 reverse E-motion shells for tail.
- Add tip 21 bottom shell border. Position flowers on umbrella, add tip 352 leaves. *Serves 12.*

HOPPY HUTCH



- Egg Pan Set, p. 184
- 12 in. Hexagon Pan, p. 177
- Tips 1, 2, 2B, 3, 4, 13, 16, 47, 101s, 225, 233, p. 132-135
- Lemon Yellow, Pink, Leaf Green, Brown, Orange, Teal Icing Colors, p. 122
- '94 Pattern Book (Egg Hutch Roof, Walkway, Top Step, Middle Step, Bottom Step, Window, Door, Side Door Patterns), p. 110
- Cake Boards, Fanci-Foil Wrap, p. 126
- 7 in. Separator Plate, p. 171
- Flower Nail No. 9, p. 130
- Hidden Pillars, p. 170
- Meringue Powder, p. 123
- Playful Bunnies Candy Mold, p. 113
- Candy Melts™*—White, Pastel Mix (1 bag each needed); Candy Colors Kit, p. 114
- Baby Jellies Sprinkle Decorations, p. 124
- Roll-Out Cookie Recipe (2 recipes needed), p. 105
- Royal, Buttercream Icings, p. 93
- Aluminum foil, waxed paper

*brand confectionery coating

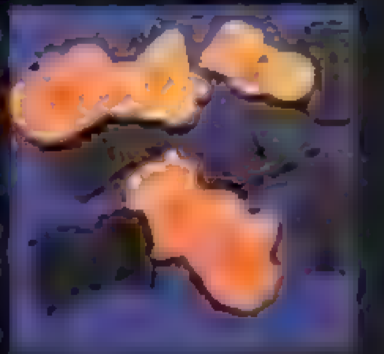
- The following trims are made with royal icing. Make 36 fence posts 2 1/2 in. long using smooth side tip 47; 25 of each color Lemon Yellow, Pink, and Teal tip 225 drop flowers with tip 2 dot centers; 12 cabbages using tips 3 and 101s and 28 carrots using tips 1 and 4 (see p. 103). Make extras to allow for breakage.
- Mold (see p. 106) bunnies using melted Candy Melts and Candy Colors Kit. Cut a Candy Melt disc in half to make a base for bunnies to stand upright. Attach bases and Baby Jellies onto candy bunnies with melted candy or royal icing.
- Using Patterns and cookie dough recipe, cut roof pieces, walkway and steps, tabletop (use door pattern), two windows (divide in half for two table legs and one window ledge). Using the 7 in. separator plate as a pattern, cut a base. Bake following recipe instructions and cool. Cover outside of each egg pan half with foil. Roll out remaining cookie dough on waxed paper to 3/8 in. thickness; transfer dough on waxed paper and cover each egg half. Remove waxed paper, smooth dough, trim off excess using pan lip as cutting guide. Evenly trim 2 in. off larger bottom of each egg half. Bake 10 minutes at 325°, then another 10 minutes at 350° until lightly browned. Remove from oven and work carefully, because dough will be very hot. Using Patterns, cut Door and Windows from house front; retrim at pan lip. Note: Cut openings only after baking. If cut before, dough will split during baking. Let cool on pan for 2 hours. Loosen foil from pan, lift off, remove foil.
- Ice 1-layer cake smooth in buttercream. Lightly imprint separator plate on cake center, remove. Cut hidden pillars to 1/2 in. above cake top and position in cake as indicated by imprint.
- Use tip 4 and royal icing for the following. Assemble table with tablelegs and tabletop, ice smooth and edge with tip 3 zigzags, add Baby Jellies. Attach ledge under top window from the inside, then attach candy bunny on ledge. Pipe stripe curtains from the inside with tip 2B ribbed side. Attach two egg halves together with royal icing. Place the cookie base on the separator plate, and position the table and bunnies on top. Place the assembled egg on top, and center. Edge seams and base with tip 4 beads. Attach roof, cover with ribbed side tip 2B stripes, trim roof edges with tip 16 zigzags. Trim windows, door, and base with tip 13 zigzags. Add Baby Jellies.
- Position Egg Hutch with separator plate on cake top. Use buttercream icing for the following: Position cookie walkway, and steps, trim with tip 13 zigzags. Using toothpick, outline Side Door pattern on cake sides; cover with tip 2B band, smooth with spatula and outline with tip 3 beads. Pipe vegetable patches using three rows of ribbed side tip 47; add carrots and cabbages. Pipe smooth side tip 47 bands on cake sides for fence railings; add fence posts. Pipe tip 233 pull-out grass; add drop flowers, Baby Jellies and candy bunnies. *Cake serves 12.*







SPINE-CHILLING COOKIES



- 10-pc. Spooky Cookie Cutter Set, p. 120
- Tips 3, 16, p. 132-133
- Kelly Green, Orange, Brown Icing Colors, p 122
- Wilton Ready-to-Use Decorator Icing, p. 123
- Roll-Out Cookie Dough Recipe, p. 108
- Cut out cookies, bake and cool.
- Outline cookies with tip 3. Fill in with tip 16 stars, or pipe in using tip 3 (smooth with finger dipped in cornstarch). Add tip 3 details. *Each serves 1.*

PUMPKIN QUICK!



- Jack-O-Lantern Pan, p. 182
- Tip 5, p. 132
- Brown, Orange Icing Colors, p. 122
- Cake Board, Fanci-foil Wrap, p. 126
- Buttercream Icing, p. 93
- Candy corn
- Pipe tip 5 zigzags for eyes, nose, mouth, and stem. Top stem with tip 5 spiral.
- Ice remainder of cake smooth with spatula. Position candy corn eyes, teeth, and border. *Serves 12.*

"CANDY" APPLES



- Leaves Candy Mold, p. 112
- Candy Melts™*—Yellow, Green, Orange (1 pkg. each needed), p. 114
- '94 Pattern Book (Pumpkin Face Pattern), p. 110
- Wooden Dowel Rods, p. 170
- Disposable Decorating Bags, p. 129
- Apples
- Waxed Paper

*brand confectionery coating

- Mold leaves, using melted Candy Melts (see pg. 106). Trace eyes, nose and mouth patterns on waxed paper. Make a small cut in tip of disposable decorating bag; fill in patterns with melted Candy Melts. Refrigerate until set.
- Hold apples by stem and dip in melted candy (small amount of shortening can be added to Candy Melts to thin down for dipping). Place apples on waxed paper to set. When apples are set, push lollipop sticks in from bottom.
- Using a cut bag, drizzle apple and pipe stem with melted Candy Melts. Let set.
- Position facial features and leaves with dots of melted Candy Melts. *Each serves 1.*

Eee-eee-eeeekkk

WITCHES' BREW



- **Cute Witch Pan, p. 182**
- **Tips 2A, 3, 6, 18, p. 132-133**
- **Orange, Leaf Green, Brown, Royal Blue, Cornflower Blue Icing Colors, p. 122**
- **Piping Gel, p. 123**
- **Cake Board, Fanci-Foil Wrap, p. 126**
- **Buttercream Icing, p. 93**

- Ice background areas, sides of cake, face and hands smooth. Ice caldron, marking lines with spatula.
- Outline hat and dress with tip 3 strings. Cover hat and sleeve cuffs with tip 18 zig-zags; dress with tip 18 stars. Pipe tip 18 side-by-side stripes for hair, add tip 6 dot eyes and cheeks (flatten and shape with finger dipped in cornstarch). Pipe tip 6 pull-out nose. Outline eyebrows and mouth with tip 6 strings.
- Pipe hat band, stick, and caldron rim using heavy pressure and tip 2A. Add buckle to hat band using tip 18.
- Print tip 3 message.
- Figure pipe mice and cat using tips 2A and 3 (see below).
- Pipe random size dot "bubbles" floating out of caldron and around base border using tinted piping gel and a cut bag. *Serves 12.*

To Figure Pipe Mice and Cat

Use tips 2A and 3. ***For Mice:*** *Hold bag at slightly less than a 90° angle with tip slightly above surface. Pipe a balloon shape, tapering off the end as you gradually decrease pressure for head. Tuck tip 3 into tail end and pull out a wavy string for tail. Add tip 3 string pull-out ears and facial features.* ***For Cat:*** *Hold bag at 90° angle with tip slightly above surface. Pipe a ball of icing, flatten with finger dipped in cornstarch. Using tip 3, pipe neck area alongside caldron; use heavy pressure and pull-out elongated ears; add tip 3 string facial features.*

ON THE PROWL



- **Scary Cat Pan, p. 182**
- **16 In. Round Pan, p. 173, 176**
- **Tips 4, 5, 10, 233, p. 132**
- **Orange, Brown, Golden Yellow Icing Colors, p. 122**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Dowel Rods, p. 170**
- **6-Pc. Star Nesting Cookie Cutter Set, p. 117**
- **Piping Gel, p. 123**
- **Buttercream Icing, p. 93**
- Position one layer 16 in. round cake on double thick cake board, ice smooth. Prepare for stacked construction.
- Place cat cake on board cut to fit. Ice cat cake sides and background smooth. Outline with tip 4 strings. Outline and pipe-in tip 4 facial features. Cover cat with tip 233 pull-out fur.
- Position cat on round cake top. Edge base border of cat and top of round cake with tip 5 beads. Edge base of round cake with tip 10 bead border.
- Imprint smallest star cutter on round cake top. Using piping gel, outline with tip 4 and fill-in. *Serves 42.*

THE OLD HAUNT!



- **Holiday House Kit, p. 183**
- **10 ½ x 15 ½ in. Jelly Roll Pan, p. 178**
- **Tips 3, 4, 12, 13, 16, 233, p. 132-133**
- **Cornflower Blue, Orange, Black, Moss Green Icing Colors, p. 122**
- **Cake Boards, Fanci-Foil Wrap, p. 126**
- **Halloween Favorites Cookie Cutter Set, p. 120**
- **Dark Cocoa Candy Melts™* (1 bag needed), p. 114**
- **Roll-Out Cookie Dough Recipe, p. 108**
- **Buttercream Icing, p. 93**

*brand confectionery coating

- Cut desired number of Halloween shapes from cookie dough. Bake and cool. Outline cookies with tip 3 strings and fill-in with tip 13 stars and tip 3 facial features. Set aside.
- Melt Candy Melts, pour into jelly roll pan, tap to level. Chill and remove from pan. Cut into mis-matched shingle pieces approximately 1 x ½ in. Set aside.
- Cut two cake boards to 12 in. square, cover with foil. Trim board edge with ribbon. Secure with dots of icing.

Position 2 house cakes back-to-back on board, secure together and on board with icing. Attach 3 shingle pieces with icing for windows. Outline windows, shutters, and door with tip 4 strings. Star fill-in shutters and door using tip 16. Cover front, sides, and back of house with tip 12 random-sized stones (pat down with finger dipped in cornstarch).

- Starting at bottom edge of roof, attach shingle pieces with icing, overlapping slightly and placing unevenly.
- Pipe tip 233 pull-out grass on board. Position cookies. *Cake serves 24.*

FRIGHTFUL FRIENDS



- **Mini Ghost Pan, Mini Pumpkin Pan, p. 182**
- **Tip 2, p. 132**
- **Candy Melts™*—White, Dark Cocoa, Orange (1 bag each needed), p.114**
- **Disposable Decorating Bags, p. 129**
- **'94 Pattern Book (skeleton pattern), p. 110**

*brand confectionery coating

- Place cakes on a rack over a pan to catch excess. Pour melted Candy Melts™ over cakes. Let set.
- With toothpick, trace skeleton pattern on Mini Ghosts.
- With melted candy pipe tip 2 facial and body features on ghosts, skeletons and pumpkins. *Each serves 1.*


Boo-ooo-ooo!!



Let's Talk Turkey

LITTLE GOBBLERS



- Mini Shell Pan, p. 179
- Tips 3, 4, 10, 12, 352, p. 132
- Christmas Red, Orange, Brown, Golden Yellow Icing Colors, p. 122
- Cake Boards, Fanci-Foil Wrap, p. 126
- Wilton Ready-To-Use Decorator Icing, p. 123
- Buttercream Icing, p. 93
- Following directions on p. 108, heat ready-to-spread icing to pouring consistency, cover cakes. Let set.
- Pipe three tip 4 zigzags on the background, following contours of shell. Figure pipe turkey: Using tip 12 and heavy pressure, start at base and pipe an upright shell-shaped body. Ease pressure as you move upward. Pipe head with tip 10 bead. Add tip 3 dot eyes, pull-out beak, wattle and feet. Add tip 352 pull-out wings. *Each serves 1.*

BOUNTIFUL CENTERPIECE



- Long Loaf Pan, p. 178
- Tips 1, 2, 6, 12, 67, 81, p. 132, 133, 135
- Ivory, Orange, Brown, Moss Green, Golden Yellow, Terra Cotta Icing Colors, p. 122
- All-Occasion Script Pattern Press Set, 9 pc. Pattern Press Set, p. 128
- Cake Board, Fanci-Foil Wrap, p. 126
- Flower Nail No. 9, p. 130
- Meringue Powder, p. 123
- Royal, Buttercream Icings, p. 93
- Taper candles
- Using royal icing, make 30 tip 81 Chrysanthemums with tip 6 bases and tip 1 dot centers (see p. 102). Make extras to allow for breakage and let dry.
- Ice cake smooth. Using pointed end of the heart Pattern Press (from 9-pc. set), imprint design 3/4 in. down from top edge of cake. Center imprint on each end, and with toothpick, connect lines at each corner. Using tip 2, pipe cornelli lace on top and sides, cover imprints with beads, add pull-out fringe. Imprint Script Pattern Press message on cake side, outline using tip 2.
- Pipe tip 12 bead bottom border; add tip 2 dots. Add candles. Position flowers, add tip 67 leaves. *Serves 18.*

PIE, OH MY!



- 9 in. Pie Pan with Drip Rim, p. 178
- Turkey, Maple Leaf Perimeter Cookie Cutters, p. 117
- 2-Crust Ready-to-use Pie Crust, favorite pumpkin pie filling recipe
- Cut turkeys and leaves out of one pie crust. Bake at 350° on cookie sheet until light brown. Prepare pie per recipe directions.
- Position turkey and leaves before serving.

THANKFUL FOR... CANDY!



- Thanksgiving Candy Mold, p. 113
- Candy Melts™*—Lt. Cocoa, Green, White, Yellow, Orange, p. 114
- 4 1/2 in. Lollipop Sticks, p. 114
- Decorator Brushes, p. 128

*Brand confectionery coating

- Using melted Candy Melts, paint and mold a variety of candies (see p. 106); insert sticks into some. Refrigerate until set.

GUEST OF HONOR



- Snowman Pan, p. 183
- Shell Pan, p. 179
- Tips 1A, 2, 2B, 4, 5, 12, 18, 19, 352, p. 132, 133, 135
- Orange, Christmas Red, Leaf Green, Brown, Golden Yellow, Royal Blue, Black Icing Colors, p. 122
- Cake Board, Fanci-Foil Wrap, p. 126
- Colossal Pan Chocolate Cookie Recipe, p. 105
- Buttercream Icing, p. 93
- Press cookie dough into greased Shell Pan; bake, remove from pan, and while warm divide cookie in half lengthwise; cool (see p. 105).
- On foil-covered board, position cookie pieces alongside cake. Pipe three tip 18 scalloped outlines on cookie.
- Ice pumpkin area smooth; pipe tip 2B band on hat; add tip 4 string outline around collar and eyes; pipe-in tip 5 eyes and tip 4 eyeballs. Fill-in collar with tip 18 stars; hat and turkey head with tip 19 stars (overpipe eyebrow area) and add pull-out stars at forehead. Pipe tip 12 hat buckle; add tip 4 eyebrows and string bow. Pipe tip 2 lines on pumpkin and print tip 2 message. Using heavy pressure and tip 1A, pipe an elongated ball of icing for stem. Pipe tip 2 vines and tip 352 leaves.
- Add beak and wattle: Using tip 12 and heavy pressure, pipe a ball shape for bottom beak, tapering off the end as you gradually decrease pressure. Tuck tip into top and repeat, pulling out top beak. Using light pressure, pipe a line of icing alongside beak for wattle. Pipe tip 352 pull-out wing feathers. *Cake serves 12.*

Happy Thanksgiving


Happy
Thanksgiving



Easy Baking &

Everyone Can Enjoy Cake Decorating!

Beginners and hobbyists alike will find cake decorating fun, easy and very rewarding. A personally decorated special occasion cake will delight the recipient and prove rewarding for the decorator. The following guide will provide you with the basics of cake decorating as well as more advanced techniques. With just a little practice, you can make specific decorations described in this section that will enable you to create cakes in the "idea" section of this Yearbook. And, if you've already gained some experience with cake decorating, the pages ahead are great for review and new inspirations.

Cake Decorating Equipment

You will need basic cake decorating tools and some of your own kitchen tools and supplies. Here are some basic Wilton tools you will want to make your decorating more fun and rewarding.

Cake Stands, Separator Plates & Cake Circles & Boards
Wilton Cake Stands hold your cake and allow you to rotate the cake while you decorate. Separator plates and cake boards help support your tiered cakes (when you become more advanced!) with the use of pretty pillars. Use dowel rods for tiered cake support.

Cake Tops & Trims
Wilton cake tops are made of fine plastic and molded to fun character, animal and decorative shapes for quick and easy cake decorating. They dress up a cake so special and personalize it for most any celebration. And they become treasured keepsakes after the party.

Coupler
Grooved insert and retainer ring designed to allow tip changes on Wilton Featherweight or disposable decorating bags. This two-piece time-saver eliminates the need for a clean decorating bag every time you wish to use a different tip.

Decorating Bag
A plastic polyester-coated fabric cone, clear plastic cone or parchment paper bag that holds your decorator icing and special tip.

Decorating Tips
Cone-shaped, open-ended metal tips that drop into the decorating bag or attach to a coupler. When icing is squeezed through the tip, the size and shape of the opening determines the types of decorating produced.

Flower Nail
A round, flat metal nailhead used as a turntable for making icing roses and other special flowers.

Icing Colors & Flavors
Wilton Icing Colors are concentrated in a creamy, rich base which will not change your icing consistency. Wilton Flavors are delicious to add to icing or batter for taste appeal.

Cake Decorating Terms to Know

These words are frequently used in cake decorating. Use this as a reference when decorating your cakes.

Attach
To secure royal or buttercream icing flowers or plastic decorations, pipe dots of icing to "attach" the decoration to an iced cake. Royal icing dries hard and is more permanent than buttercream. Use your icing to attach as you would use "glue."

Border
A continuous decoration used around the top, side or base of a cake.

Elongated
When we use the term elongated shells, leaves, etc., it means to taper an icing decoration by relaxing bag pressure and moving before stopping the technique.

Figure Piping
Decorating technique used to form figures out of icing.

Filling
Frosting, preserves or pudding that's spread between cake layers and holds them together.

Leveling
Removing the "crown" of a cake to provide a flat surface for frosting or decorating.

Outline or Strings
When the outlining method is used, the icing that flows out of the tip to follow contours of a shaped cake or to cover pattern design marks are called "strings" or outlines.

Piping
Squeezing icing out of a bag to form decoration. Also see figure piping.

Score
Using your spatula edge to make a mark in icing or marzipan by gently pressing it against the surface.

Decorating Guide

Baking Your Cake

The First Step to Success!
For a beautiful cake, follow these easy instructions. A properly baked cake is the best foundation for your icing and your decorations. NOTE: If you're using one of the Wilton shaped pans, follow the specific instructions included with the pan. For 3-dimensional stand-up cakes, use batters that bake a firm-textured cake such as a pound cake.

GREASE



FLOUR



SHAKE



PLACE RACK



REMOVE



- Preheat oven to temperature specified in recipe or on packaged mix.
- Thoroughly grease the inside of each pan with solid vegetable shortening or use a vegetable cooking spray. Use a pastry brush to spread the shortening evenly. Be sure sides, corners and all indentations are completely covered.
- Sprinkle flour inside of pan and shake back and forth so the flour covers all the greased surfaces. Tap out excess flour and if any shiny spots remain, touch up with more shortening and flour. This tip is essential in preventing your cake from sticking. If you prefer, the bottom of a simple geometric shaped pan (round, square, hexagon, etc.) may be lined with waxed paper after greasing. This eliminates flouring pan. Your cake will unmold easily but with more crumbs on side.
- Bake the cake according to temperature and time specifications in recipe or on package instructions. Remove cake from oven and let cool 10 minutes in pan on a cake rack. Larger cakes over 12-in. diameter may need to cool 15 minutes.
- So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cake rack against cake and turn both rack and pan over. Remove pan carefully. If pan will not release, return it to a warm oven (250°) for a few minutes, then repeat procedure. Cool cake completely, at least 1 hour. Brush off loose crumbs and frost.

Baking Hints

- If you like to plan ahead, do so. Your baked cake will stay up to three months wrapped in heavy-duty foil in the freezer. Always thaw cake completely before icing. Your cake will still be fresh and easy to ice because it will be firm.
- Wilton Bake-Even Cake Strips will help prevent crowns from forming on basic shaped cakes as they bake.
- Packaged, two-layer cake mixes usually yield 4 to 6 cups of batter, but formulas change, so always measure. Here's a handy guide: one 2-layer cake mix will make any of the following: two 8-in. round layers, or one 10-in. round layer, or one 9x13x2-in. sheet, or one character cake, or one Wonder Mold cake, or one mini-tier cake.
- If you're in doubt as to how many cups of batter you need to fill a pan, measure the cups of water it will hold first and use this number as a guide. Then, if you want a cake with high sides, fill the pan 2/3 full of batter. For slightly thinner cake layers, fill 1/2 full. Never fill cake pans more than 2/3 full. Even if the batter doesn't overflow, the cake will have a heavy texture.
- For 3-in. deep or 3-D pans, we recommend pound or pudding-added cake batters. Fill pan half full only.
- For 3-D cakes: When using the baking core, it's essential to be exact about baking time, as it's very difficult to test 3-D cakes for doneness. Be sure to preheat the oven. If your 3-D cake is to be given away or sold, after baking you can remove the baking core and insert crumpled aluminum foil into the opening for support.

Hints for cakes-to-go! Use our Cake Pan Cover to protect sheet cakes in our 9x13-in. pan (p.172). The Cake Saver is a great way to take cakes places (p. 172).

Garden Cake Stand



Elegant presentation stand surrounds your cake in instant arbor beauty. Inspired by European cafe furniture, its dramatic scrolls and charming wrought-iron look accentuate every cake design, and is especially lovely when surrounded by flowers and greenery. Fast and easy to use, simply place cakes on plates and set on the stand. Stand is white painted metal; use with your standard separator plates. Satellite garden stand is also available to make your garden grow — it holds an additional 12 in. cake! See page 168 for complete ordering information.

All About Icing

Proper consistency is the key to making decorating icing that will shape the petals of a flower, show the details of a border or cover the surface of a cake. It's important that you use the recommended icing and consistency for any technique. As a general rule, flowers require a stiff icing consistency, borders a medium-stiff consistency and writing or leaves a slightly thinned consistency. Icing that can peak to an inch or more is stiff, less than that is medium consistency. Icing that flows easily from a tip without running is a thin consistency. Every Wilton icing recipe is tested for taste and other important qualities. This chart will tell you each recipe's qualities, so you can determine which is the right one for your cake.

Icing	Recommended Uses	Tinting	Flavor & Consistency	Storing Icing	Special Information
Buttercream (Wilton Mix or Homemade)	• Borders, writing • Roses, drop flowers & sweet peas • Figure piping • Icing cakes smooth	• Deep colors • Most colors deepen upon setting	• Sweet, buttery flavor • Thin-to-stiff consistency	• Refrigerate icing in an airtight container for 2 weeks	• Iced cake can be stored at room temperature for 2-3 days • Flowers remain soft enough to be cut with a knife
Snow-White Buttercream	• Borders, writing • Roses, drop flowers & sweet peas • Figure piping • Icing cakes smooth	• Deep colors • Most colors deepen upon setting • Gives true colors	• Sweet, almond flavor • Thin-to-stiff consistency	• Refrigerate icing in an airtight container for 2 weeks	• Iced cake may be stored for 2-3 days • Air-dried flowers have translucent look • Flowers remain soft to be cut with a knife • Good for wedding cakes • Tints true colors due to pure white color
Deluxe Buttercream (Use Wilton Icing Mix or Ready-To-Use Decorator Icing)	• Borders, writing • Drop flowers & sweet peas • Figure piping • Icing cakes smooth	• Deep colors	• Rich, creamy flavor • Medium-to-stiff consistency	• Refrigerate icing in an airtight container for 2 weeks	• Texture remains soft on decorated cake • Iced cake may be stored at room temperature one day • All-purpose
Cream Cheese	• Basic borders, writing, stars, shells, drop flowers • Icing cake smooth	• Pastels	• Cream cheese • Thin-to-medium consistency	• Refrigerate icing in an airtight container for 2 week	• Iced cake must be refrigerated • Cream cheese flavor is especially good with spice cakes, carrot cakes, etc. • All-purpose
Stabilized Whipped Cream	• Borders, writing • Icing cake smooth	• Pastels only • Paste colors are best to use	• Creamy, delicate sweetness • Light, thin-to-medium consistency	• Use immediately	• Iced cake must be refrigerated • Texture remains soft on decorated cake • Especially good on cakes decorated with fruits
French Buttercream	• Basic borders • Writing • Icing cake smooth	• Pastels only	• Tastes similar to vanilla ice cream • Consistency similar to whipped cream	• Use immediately	• Store iced cake in refrigerator • Texture remains soft on decorated cake • Cooked icing gives a special flavor, similar to vanilla ice cream
Quick-Pour Fondant Icing	• For icing	• Pastels	• Very sweet flavor • Pourable consistency	• Use immediately, excess fondant drippings can be reheated & poured again	• Dries to a shiny, smooth surface to coat cakes, petit fours and cookies • Seals in freshness
Rolled Fondant Icing	• For covering heavy pound or fruit cake • Cutting small decorations and ruffles • Roses	• Pastels	• Rich, sweet flavor • Dough-like consistency	• Excess can be refrigerated 3 weeks • Bring to room temperature before kneading	• Gives a perfectly smooth, velvety surface • Seals in freshness and moisture • Always decorate with royal icing • Cake can be stored at room temp. 3-4 days
Royal (made from pasteurized egg whites)	• Flower-making, figure piping, making flowers on wires • Decorating cookies & gingerbread houses	• Deep colors • Some colors may fade upon sitting in bright light	• Very sweet and hard • Thin-to-stiff consistency	• Store in airtight grease-free container at room temperature for 2 weeks	• Dries candy-hard for lasting decorations • Flowers and other decorations will last for months. Air dry. • Bowl & utensils must be grease free • Cover icing with damp cloth to prevent crusting
Boiled Icing 100% Fat-free!	• Borders • Figure piping • Writing stringwork • Icing cakes smooth and fluffy.	• Pastel & deep shades	• Marshmallow-like flavor • Very fluffy consistency	• Use immediately	• Serve within 24 hours • Sets quickly! Ice smooth or fluffy, immediately • Ideal for figure piping

Icing Recipes

Buttercream Icing

1/2 cup solid vegetable shortening
1/2 cup butter or margarine*
1 tsp. Wilton Vanilla Extract (p. 123)
4 cups sifted confectioners sugar (approx. 1 lb.)
2 Tbsps. milk**

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.
YIELD: 3 cups
*Substitute all-vegetable shortening and 1/2 teaspoon Wilton Butter Extract for pure white icing and stiffer consistency.
**Add 3-4 Tbsps. light corn syrup per recipe to thin for icing cake.

Chocolate Buttercream

Add 3/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 Tbsps. milk to recipe. Mix until well blended.
For a unique change of pace, add Wilton Candy Flavors (p.114), in place of vanilla extract.

Snow-White Buttercream

2/3 cup water
4 Tbsps. Meringue Powder Mix (p. 123)
12 cups sifted confectioners sugar (approximately 3 lbs.)
1 1/4 cups solid shortening
3/4 tsp. salt
1/2 tsp. Almond Extract (p. 123)
1/2 tsp. Wilton Vanilla Extract (p. 123)
1/4 tsp. Butter Flavor (p. 123)

Combine water and meringue powder; whip at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar. Add salt and flavorings; beat at low speed until smooth.
YIELD: 7 cups
Note: Recipe may be doubled or cut in half. If cut in half, yield is 2 2/3 cups.

Wilton Creamy White Icing Mix

You'll love its creamy taste, luscious texture and convenience. Ideal for icing smooth and decorating (p.123). Just add butter and milk, the shortening's already in the mix. For chocolate icing: Mix icing according to package directions. Stir in 2-oz. melted, unsweetened baking chocolate. If too stiff, add a few drops of milk. For Deluxe Buttercream: Use 6 Tbsps. butter and 1/4 cup whipping cream.

Ready-To-Serve Decorator White Icing

Easy and tasty! Just stir and use. (p. 123)

French Buttercream

2/3 cup sugar
1/4 cup flour
1/4 tsp. salt
3/4 cup milk
1 cup cold butter; cut in several pieces
1 tsp. Wilton Vanilla Extract (p. 123)

Place sugar, flour and salt in sauce pan and mix thoroughly; stir in milk. Cook over medium heat and stir constantly until very thick. Remove from heat and pour into a medium mixing bowl. Cool at room temperature. Add 1/2 cup butter at a time (cut into several pieces) and beat at medium-high speed until smooth. Add vanilla and beat well. Chill icing for a few minutes before decorating. Iced cake must be refrigerated until serving time.
YIELD: 2 cups

Stabilized Whipped Cream Icing

1 tsp. unflavored gelatin
4 tsps. cold water
1 cup heavy whipping cream
1/4 cup confectioners sugar
1/2 tsp. Wilton Vanilla Extract (p.123)

Combine gelatin and cold water in small saucepan. Let stand until thick. Place over low heat, stirring constantly, just until gelatin dissolves. Remove from heat and cool, do not let set. Whip cream, sugar, and vanilla until slightly thickened. While beating slowly, gradually add gelatin to whipped cream mixture. Whip at high speed until stiff.
YIELD: 2 cups.
Cakes iced with whipped cream must be stored in the refrigerator.

Cream Cheese Icing

3-8 oz. packages slightly softened cream cheese
3 cups sifted confectioners sugar

Beat cream cheese until smooth. Add confectioners sugar and mix thoroughly. Beat at high speed until smooth. YIELD: 3 1/2 cups

Packaged Topping Mix

Whipped topping mix can be used for decorating similar to stabilized whipped cream. However, use immediately after preparing. Do not allow to stay at room temperature, as topping becomes too soft for well-defined decorations.

Frozen Non-Dairy Whipped Topping

Non-dairy whipped topping must be thawed in the refrigerator before coloring or using for decorating. Can be used for decorating techniques similar to stabilized whipped cream. Do not allow to stay at room temperature, as it becomes too soft for decorating. After decorating, store cake in refrigerator.

Specialty Icing Recipes

Royal Icing

3 level Tbsps. Meringue Powder (p. 123)
4 cups sifted confectioners sugar (approx. 1 lb.)
6 Tbsps. water*

Beat all ingredients at low speed for 7 to 10 minutes (10 to 12 minutes at high speed for portable mixer) until icing forms peaks.
YIELD: 3 cups
*When using large counter top mixer or for stiffer icing, use 1 Tbsp. less water.

Boiled Icing Recipe

Meringue:
3 Tbsps. Meringue Powder (p. 123)
1/2 cup cold water

Syrup:
2 cups granulated sugar
1/4 cup corn syrup
1/2 cup water

Beat meringue powder and cold water until stiff, about 4 minutes. In large microwave-safe measuring cup stir sugar, corn syrup and water. In microwave oven, bring syrup mixture to a boil (approximately 5 minutes). Remove when boiling stops. Slowly add syrup to meringue mixture while beating on low. Beat on HIGH for 4 minutes until stiff and glossy.
YIELD: 8 cups
For top of range: Mix sugar, corn syrup and water in 2 quart saucepan. Bring to a boil; cool slightly and follow directions above.

Confectioners Sugar Glaze

Great to drizzle on dessert cakes, muffins and cookies.
1 1/4 cups confectioners sugar
3 Tbsps milk
Stir milk into sugar.
YIELD: 1/2 cup

Quick-Pour Fondant Icing

6 cups confectioners sugar
1/2 cup water
2 Tbsps. light corn syrup
1 tsp. Almond Extract (p. 123)
Wilton Icing Colors (p. 122)

Place sugar in a saucepan. Combine water and corn syrup. Add to sugar and stir until well mixed. Place over low heat. Don't allow temperature of fondant to exceed 100°. Remove from heat, stir in flavor and icing color. Cakes should be covered with a thin coating of buttercream icing or apricot glaze (See recipe below). Allow to set before covering with fondant. To cover, place cake or cookies on wire rack over a drip pan. Pour fondant into center and work towards edges. Touch up bare spots with a spatula. Let set. Excess fondant can be reheated. Even easier...use Wilton Candy Wafer/Fondant Center Mix. Fondant Icing Recipe on label. (p. 114)
YIELD: 2 1/2 cups
Apricot glaze: Heat 1 cup of apricot preserves to boiling, strain, then brush on cake while still hot. It will dry to a hard finish in 15 minutes or less. This is good to crumb-coat cakes before icing.